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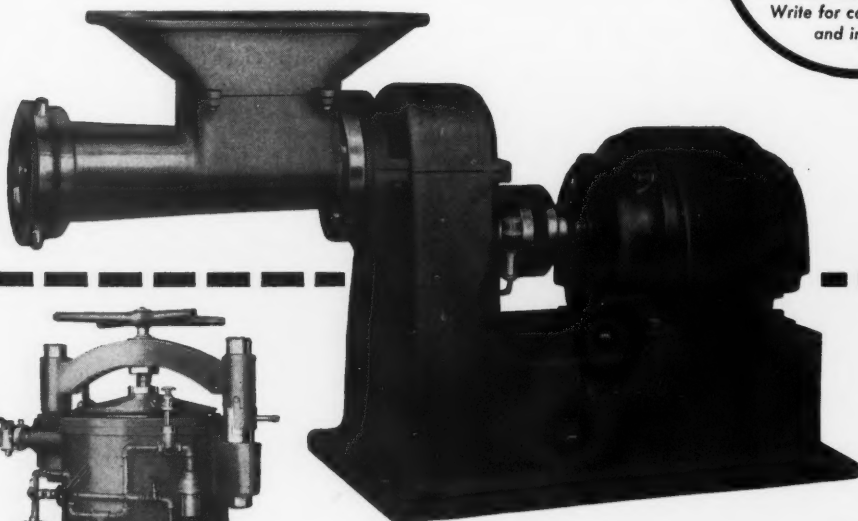
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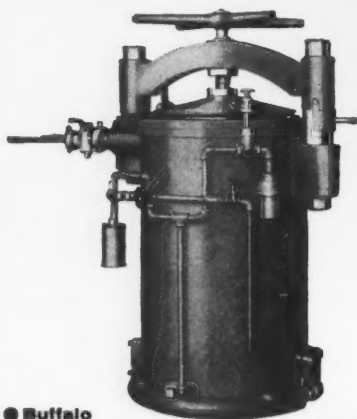
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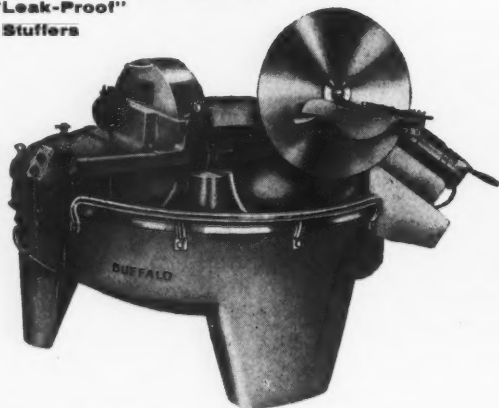


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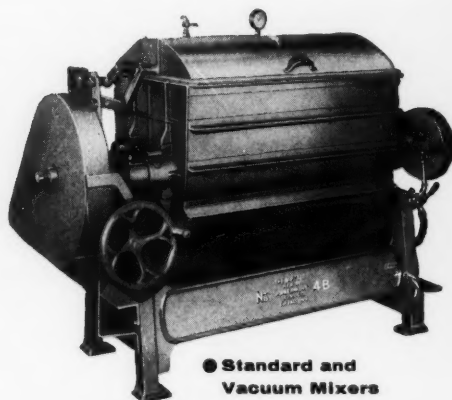
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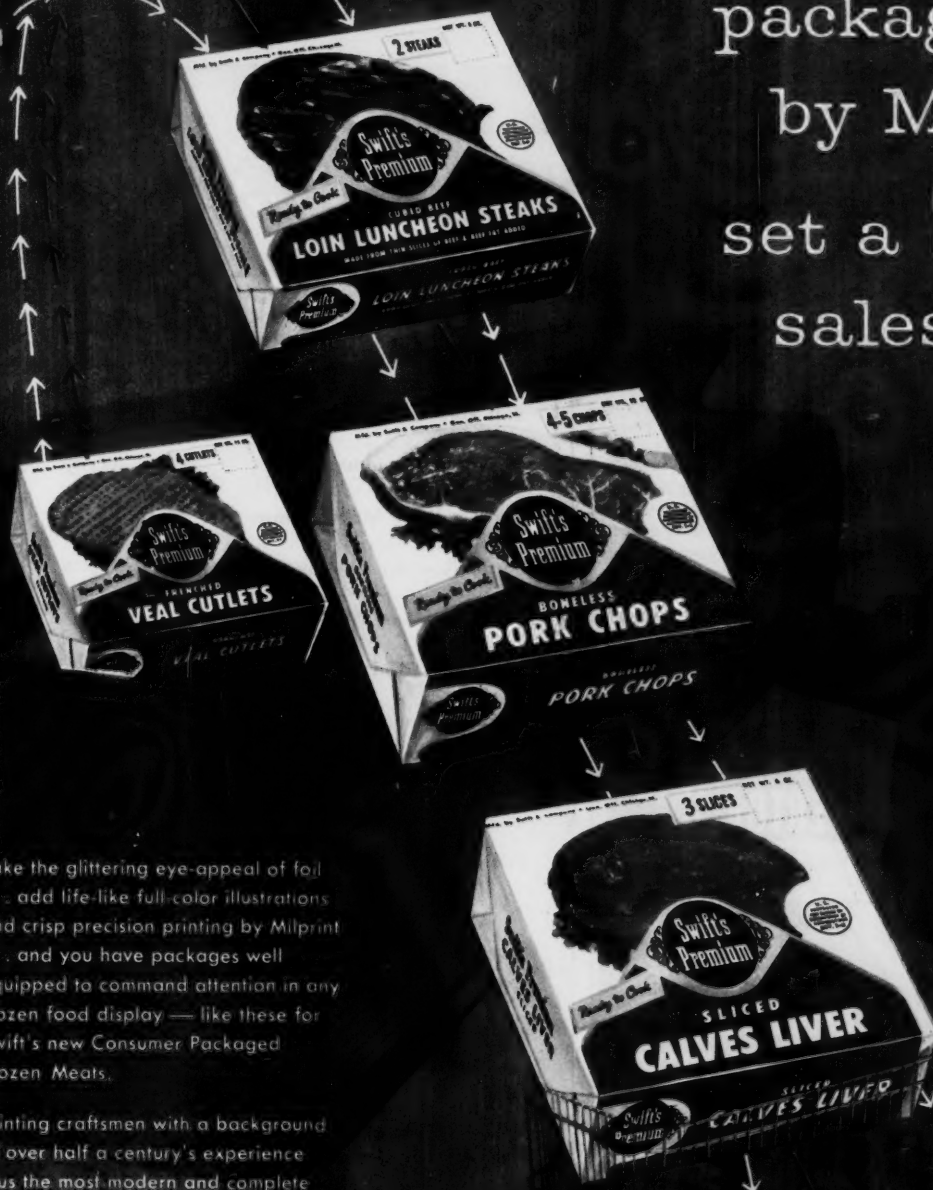


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THE NATIONAL



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News and Views

THE NATIONAL PROVISIONER

Vol. 134 No. 26

JUNE 30, 1956

Still Free and Tough

We wonder whether meat industry firms—and we mean enterprises of tiny, big, small and medium size in the South, Pacific West, East and Midwest—have any conception of the irreparable harm they suffer as the result of exhibitions similar to the one staged before the Senate judiciary sub-committee on June 21 and 22 (see page 13).

Much of the patient and sincere work of years on the part of individual packers and meat processors in their home communities, as well as that of regional and national groups—all aimed at winning recognition of the fact that meat packing is a responsible, free and competitive public service business supplying a vital food on a value and price basis most equitable to producers and consumers—is nullified by unproved but well-publicized assertions before a Congressional committee. If the public were to infer that some of the practices which were attributed to one part of the meat industry at the hearings, probably apply to all, its inference could not be described as either unrealistic or irrational.

We wish to make plain some of the beliefs of THE NATIONAL PROVISIONER, which are based on 65 years of intimate contact and observation of the meat industry:

Free competitive enterprise has prevailed in its most virile form in the meat industry for many decades; it still prevails today. On the basis of meat industry history and economic facts, we do not believe that monopoly has ever existed, or could exist, except, on the one hand, in the unconsummated yearnings of a few misguided men, or, on the other, in the dream-fears of alarmists.

If competition in some localities has sometimes been virulent as well as virile, the instigators and participants have been organizations of all kinds, classes and sizes.

Looking down the long roll of meat industry companies (thousands) which have been launched, flourished and died during almost a century, one reaches the inescapable conclusion that they failed, merged or were liquidated—not because a competitor sold frankfurts at a lower price or gave away cashmere sweaters—but because their managements tried to do too much with too little (capital), or tried to remain specialists instead of becoming integrated operators, or were otherwise unprogressive and inept, or did not meet the hazards inherent in about

[Continued on page 16]

Stationing of Packer merchandising representatives at chain store offices was described as “improper procedure” by Chris Finkbeiner, president of the Little Rock Packing Co. and chairman of the National Independent Meat Packers Association, in testifying Wednesday at a hearing of the Senate judiciary sub-committee which is investigating the meat industry. Finkbeiner said that he was under subpoena by the committee. The Arkansas packer said that a “majority feels grading is good for the industry.” He asserted that the presence of large packer representatives at chain headquarters prevents independent packers from having a competitive opportunity. Finkbeiner declared that non-inspected meats produced in a branch house should be identified so that the housewife can tell that she is getting non-inspected product. On June 28, Matthew Landers appeared before the committee and denied reports that he had said that his former company, the Landers Packing Co. of Denver, was forced out of business through collusion of competitors. (E. F. Forbes had charged that the big packers broke the Landers firm by manipulating prices.) While the hearings were in recess earlier in the week the American Meat Institute had issued a statement with regard to Forbes’ testimony, saying, in part: “Any idea that monopoly could exist in the meat packing industry, or could be developed by any group of companies, is fantastic and Mr. Forbes knows it. . . . Monopoly in this industry would be impossible to accomplish because there are about 4,000 plants scattered around the country which every day are buying livestock and selling meat and these plants are sharply competitive in both operations. Last year, some 130 new plants were opened or being built largely in newly developing livestock-producing areas.” (See page 13 for other reports.)

Swift & Company's net earnings for the first six months of the 1956 fiscal year were \$11,040,670, it was announced June 29 by president Porter M. Jarvis. This is an increase of \$6,418,583 over the 1955 net of \$4,622,087 for the same period. Swift's total dollar sales during the 1956 period were \$1,213,639,000, an increase over the previous year of 1.44 per cent. In releasing the report Jarvis cautioned that the six-month figures are not dependable criteria of annual earnings.

Humane Slaughter Legislation may soon be on its way to the Senate floor since the agriculture sub-committee handling the measure has completed its work. Washington sources suggest that meat packers should immediately make their views on the mandatory “improvement” law known to Congress.

Master Contracts with major meat packing companies have been opened for new negotiations by the United Packinghouse Workers of America and the Amalgamated Meat Cutters and Butcher Workmen of North America, both AFL-CIO. Notifications of intention to terminate the agreements as of their expiration date, September 1, have been sent to all firms having the master contracts, the unions announced this week. This means that all benefits and working conditions as well as wages will be open to negotiation. The unions said they will seek a substantial wage increase and improved pension and insurance programs as well as other contract benefits. The unions sent notices of intention to reopen the present contract on wages only some time ago under the wage re-opener clause effective last March.



FOUNDER OF 30-year-old Maine sausage company, the late Joseph F. Jordan (upper left), imbued children with same interest in enterprise. Shown (upper right) when they were being reared, literally, in the business are (l. to r.), front, Stephen, David and Barbara and, rear, Chet, Marie, Lillian (now deceased) and Marjorie. Second generation adopted "Little Joe", shown in signature ad, as official representative of family firm.

JOE JORDAN was a sausage maker with a dream he made come true. He wanted a family business and he wanted his sons and daughters to carry it on after him.

Jordan started with nothing, put everything he had into the dream and went broke trying. But he tried again and won.

Today, Jordan's Ready-To-Eat Meats is the largest sausage maker in Maine, with plants in Portland and Augusta. The company is celebrating its 30th anniversary this year and averaging 50,000 to 55,000 lbs. production per week.

Just recently the firm scored soundly in the Maine market with a new packaged sliced meat department for sales direct to retailers from Kittery to Fort Kent. It's still expanding and the company's plans for the future are big.

Jordan died suddenly in 1949. But his work and his dream live on.

In an industry plagued as much as any other by the dual problems of keeping the younger generation in the

business and building a "second line" in management for the future, Joe



PUBLIC GOOD-WILL, heightened by series of promotional events, has spurred growth of company. A "natural" for newspaper feature writers last winter was occasion when young preacher won badly-needed ranch wagon in company contest. Here Chet Jordan (left) presents auto keys in front of new prepackaged meats annex.

Family pi

Jordan worked out a solution.

No less than three sons, two daughters (one now deceased), and his widow have had a hand in running the plant and business. They are running it aggressively, with skill and showmanship, turning out a high quality sausage line, handling some demand provisions, advertising their product, promoting their sales with new ideas, expanding cautiously and always planning for the future.

Close cooperation and mutual respect for each other make it hard to tell who is in charge of the business when Joseph Chester (Chet) Jordan and his mother, or any other family member, are around.

"She's the boss," says Chet nodding at the smartly-groomed, gray-haired Mrs. Jordan, who is president.

"No," she replies quietly, "Chet's in charge and he knows it."

Perhaps some explanation is offered by daughter Marjorie, the corporation's treasurer, who is now Mrs. Augustus Barbour of South Portland.

"Chet's in charge," she says, "we each have our job but, of course,

Family Spirit Built this Firm

Mother is consulted on everything important."

At 28, Chester Jordan is probably one of the youngest general managers of a sausage business this size in the country.

How did Chet, Marjorie, Steve and Dave get started in the business in the first place? How did they learn enough so young to carry on?

"Dad made us," shrugs Chet with a grin, "he thought everybody should learn a job of some kind while they were growing up and it might as well be with the business."

The firm's slogan, "There Is No Substitute for Jordan's Quality," must have begun at home.

Although he took over at 21 as general manager, Chet points out, "I've been associated with the firm since I was ten, and it's the same with Dave and Steve."

All the boys spent their summers working at the plant. David Franklin, now 20, will be going into service soon, the family expects, but is planning to return to the business.

Herman Stephan, 24, is now a

first lieutenant in the Air Corps, but soon will report back on the job.

"It has been their father's training all the way," says Mrs. Jordan. "He felt that everyone should put in certain hours at something."

Only two of the Jordan's six living children have not been directly associated with the running of the firm. Beside members of the family, the company now employs 45 people in Portland and nine at the distribution plant in Augusta.

Jordan came to the United States from Czechoslovakia in 1913 at the age of 17 to work as a sausage maker in Lawrence and Lowell, Mass. It was in Lowell that he met the girl who became his wife. They were married in 1919 and settled in Portland, Me., where Jordan had gone to work as a sausage maker for Schonland Brothers Co., a firm he was later to buy and run successfully from 1935 to 1943.

In the meantime, Jordan formed a partnership with another man and began sausage manufacturing on his own in Portland. The partnership



TEARS DRIED and hearts sang as young Dorene McAllister, who couldn't bear to part with 4-H lamb which Chet Jordan bid in for high price, was told she could keep both her lamb and the money.

met with failure and was forced out of business in 1925.

As Mrs. Jordan explains, Joe lost everything, even the money he had borrowed to put into the partnership. He found a job in Boston, but realized immediately that he was dissatisfied now with working for someone else and that it would take years to make enough money to pay his debts.

"Joe felt the only way he could succeed would be to have a business of his own with the two of us working together," relates Mrs. Jordan.

So, in 1926 the Jordans formed the company of Jordan's Ready-To-Eat Meats. And, work together, they did.

"In the early days," says Mrs. Jordan, "it was typical of Joe to come to the plant at 4 a.m. to manufacture sausage products for the day, and it was not uncommon for him to remain many nights at the plant taking naps between cooking and smoking processes."

"At 9 a.m. I would come in with the children to wait on trade and link frankfurts that he had earlier stuffed out on the bench and Joe would take the delivery truck to do his selling and delivering of orders received at the plant. An office on the second floor served as a playroom for the children and a place for me to do the bookkeeping when Joe returned to the plant."

Showing how one can raise a family successfully literally in the sausage business, Mrs. Jordan goes on:

"In early evening, he would drive some 50 miles to purchase meat for the next day's manufacture. While I was waiting for him, I would remove



MAINE YOUNGSTERS put pressure on their families to buy more Jordan's franks so they could attend this exciting outing. Ferry boat ride down Maine coast, band music and beach party marked third anniversary of Augusta Provision Co., Jordan's distributing firm in the state's capital city.



"LITTLE JOE" tops all Jordan's trucks in 3-ft. high hard rubber replicas. He also has been made up as toy premiums.

meat loaves from their pans or wire jackets and put them in the cooler.

"The hours were long, the work hard, but it was very gratifying since our hopes were being realized. We learned everything the hard way since neither of us had had extensive schooling. But with the will of God, common sense and hard work, Jordan's Ready-To-Eat Meats began to grow steadily."

By 1930 business had increased to the point where a full-time bookkeeper and office had to be set up at the plant. Mrs. Jordan with a growing family of children went into semi-retirement during the 12 years from then until the first year of World War II.

At that time Joe Jordan, with the tireless aid of his wife, the inspiration of his children, and his dream of a family business, had expanded his firm into what was regarded as one of the most modern and sanitary plants in New England.

More manufacturing space was required, sales routes were established new equipment and coolers added. Jordan's is believed to be one of the first firms to switch over to stainless steel kitchen equipment when it was first introduced.

During the trying years of the war, meat and gasoline shortages forced the firm to close its distributing centers throughout the state and take its trucks off the road, but in the post-war years the firm began again to pull ahead. Then the working partnership between man and wife ended abruptly with the founder's sudden death in 1949 at the age of 53.

Within three months ill health and an operation forced Mrs. Jordan to

withdraw from the business under a physician's orders to "slow down."

The story could have ended here with termination, or sale, of the sausage business. But Joe Jordan had built shrewdly for the future, seeing to it that his kids knew something about sausage-making and, what is more important, instilling in them some of his own infectious affection and concern for the family firm.

Young Chet Jordan had wanted to have a go at the sea. He had been graduated from the Kings Point Merchant Marine Academy in New York and completed several trips with a shipping line. He finally decided the sausage business was in his blood and returned to Portland about a year before his father's death.

At 21, Chet Jordan became the head of the family and the head of the firm with his sister Marjorie, then just 20, taking charge of the busy office from their mother.

Age had built a sound sausage business and a reputation for quality products and reliability; now youth took over and stepped up the pace.

A believer in both "selling" and "prestige" advertising, young Chet also has proved the money-making potential in promotion ideas which will catch the public's fancy—contests, outings for children, give-away premiums and tie-in sales. The firm handles its own advertising and sales promotion.

Perhaps the most successful and lasting of all Jordan promotions is "Little Joe," the model pig which has become the trademark of the firm.

Adopted only about two years ago, "Little Joe" is becoming almost a business in himself. Hard rubber 3-ft. high models of him adorn the cabs of all Jordan's trucks. He is used in all advertising along with the older "Jordan's" script signature mark.

Small 10-in. high Little Joes were ordered molded up in quantity by a Boston firm and have been made available to grocers and their customers through sales promotions. Beside the statues, Little Joe has also been made up as a real children's "piggy bank." In this form he has either been placed on outright sale by stores, or used as a premium or prize in store sales of Jordan's products.

A remarkable number of jumbo bologna were sold during a promotion which allowed customers in stores to cut their own bologna. Those who came the closest to cutting the exact weight they desired paid for the bologna but got a "Little Joe" as a prize.

The little pig evolved in the same way that Jordan's other successes have come about. It was Chet's idea,

but, as his sister says, "We did it working together. We pulled it apart and put it together again, all of us. That's how you get anything done."

Another promotion which drew overwhelming response was the occasion Jordan's brought back the 5c hot dog. This was a packaging promotion in which the firm made up eight all-meat baby frankfurts and eight miniature frankfurt rolls to sell for 39c a package. It was planned as a one-week trial, but ran for three.

Chet Jordan is quick to point out that building the popularity of the business has been done with "a series of promotions, no single one."

Opening up a new territory around Rumford, Jordan's sponsored a circus performance and gave away six bikes as prizes. At Lewiston a western movie was put on in a downtown theater. Free tickets to sponsored attractions were given away with the purchase of so many pounds of frankfurts from local dealers. It helped the dealers and it helped Jordan's. The proof has been in cash sales.

At Lewiston where the theater seated 1,200, an estimated 3,500 children showed up and a near-riot resulted. Jordan's made everybody happy by announcing on the spot that tickets would be honored any time during the next week for free admission to the movies. Jordan's sales now have already doubled in this area.

In pushing a natural casing frankfurt into one territory where sales were mainly of the skinless variety, one of the company's big entertainment promotions boosted the natural casing frank sales six to eight times, that is from 400-500 lbs. to 3,000-4,000 lbs. The sales produced this way have held up, Jordan says.

In Augusta, capital of the state, Jordan's put on a third birthday party for its distributing company there,



"SECOND FAMILY" carrying on Jordan's business includes Herman Schmidt, shown with girl clerk at company exhibit set up at convention of Maine State Grocers Association. Schmidt is foreman of the packing and shipping floor.

Augusta Provision Co. The party still is remembered by at least 600 children.

"We hired a ferry boat in Portland and took it to Augusta with a real German band aboard and loaded the kids on," recalls Chet Jordan with a grin. The children were taken for a cruise down the southern Maine coast to Popham Beach. Swimming, a program of entertainment and lunch were enjoyed by all hands. And in the person of Jordan's young general manager, who is a naval reserve officer as well as a former merchant mariner, the children even had an extra experienced sailor aboard.

Tickets for the excursion were available to children at the rate of one ticket for each 5 lbs. of Jordan's franks purchased during the weeks before the party. The boost in sales around the Augusta area since then has been excellent.

Only last fall, a Jordan's puzzle contest promoted in the newspapers turned into a gold mine of good-will and favorable public attention. Grand prize in the contest was a new Ford ranch wagon. It was won by a struggling young Maine clergyman with a family, who told newspaper reporters his old car was about ready to junk. If he had not won a new one in the Jordan's contest, he would have had to give up preaching in one of the rural churches he serves and his studies in Boston, both of which require a lot of driving.

The contest, another family idea, consisted of listing the mistakes found in a humorous cartoon drawing reproduced in half-page newspaper ads.

Cost of the new car to Jordan's was considerably reduced by tying in reasonably prominent mention of the local Ford agency's name in all contest ads.

Chet Jordan is far from being just an "idea" man or a super-salesman, however. Wearing the familiar white apron of the sausage maker, he can be found any day around the Portland plant, standing at a table packaging franks like any other employe, or helping load boxes aboard the trucks outside.

He works at the business, but he manages it, too. It was under his guidance that the firm's biggest new venture was launched and prospered. This is the new packaged sliced meat department.

Set up in a four-story building almost directly across the street from Jordan's main five-story building on Commercial st., the sliced meat plant was started about a year ago and added five more employes to the company payroll.

"The annex has done very well,"



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says Jordan, "and it's all plus business."

In the area of public relations, the company has continued Joe Jordan's support of 4-H Club activities. Chet Jordan and his mother recall how the founder of the firm once bought 18 out of 27 animals put up at a 4-H auction back in the early days "just to help them get going."

Admitting that prize beef or other animals bought thus are not worth the money, young Jordan feels this is a good investment nonetheless in encouraging young people to get into the business of raising meat, and has public relations value for the firm.

He recalls that the raw material of many a good newspaper "human interest" story has happened to him, too. Once he had bid in the prize lamb of a young 4-H girl for a particularly high price, only to find the child in tears at the thought of parting with her pet.

"Yes," admits the hard-headed young businessman grinning, "I gave her back the lamb and let her keep the money."

Results? A picture and a story in the local newspaper that tugged at many a heartstring and told a lot of people that Jordan's was a pretty nice company with which to do business.

Family feeling in the Jordan company goes beyond blood ties and this has made another big contribution to the firm's success as the largest of 11 sausage plants in Maine.

As Mrs. Jordan points out, "There is another family I should like to include—the Jordan family of employees. We are very fortunate to have loyal employees who have been with us many years, to name a few—Stanley Kozics, Herman Schmidt and Elwin Bradbury."

And again she makes her point: "It is not one person alone that accomplishes a purpose; it is a family working together in one direction with a confident leader."

A new stainless steel smokehouse and a new 750-lb. capacity chopper were installed in the main Portland plant about a year ago. In addition, new coolers, new freezers and other facilities have been installed.

One advantage of the size of the brick sliced meat annex is that it also houses a huge freezer for the main plant operations. Sales routes and advertising have been increased.

But the Jordan's are still planning ahead for bigger things and pulling together. They know the present plant is inefficient with its operation spread over five stories and across the street. Chet Jordan hopes in the near future to build a completely

[Continued on page 16]

Meat Industry Pictured as Field Where Monopoly and Unfair Trade are Rife

BETWEEN the competitive pressure of the larger packers (allegedly subsidized in their meat operations by profits from non-meat lines), and the buying, feeding and processing operations of chain stores, it's a wonder that independent packers, and particularly those on the West Coast, can get along, was the essence of testimony by E. F. Forbes, president of the Western States Meat Packers Association, in appearances last week before a Senate judiciary sub-committee. (For latest developments in the inquiry see page 7.)

Stating that "one of the greatest concentrations of economic power" now exists in the meat packing industry, and that unless Congress acts to halt further acquisitions and mergers by the national packers, the "concentration of power will continue to grow," Forbes recommended:

1. Federal legislation to force national packers to divorce their non-meat packing interests. He cited as a precedent for such legislation the Bank Holding Company Act.

2. Congress should set up a government unit to review and establish criteria to govern mergers in the meat industry.

3. Administration of unfair trade practice provisions of the Packers and Stockyards Act should be transferred to the Department of Justice or the Federal Trade Commission. Forbes said that packer regulatory provisions of the P & S law have never been effectively enforced by the Department of Agriculture, and that the act has been used as a subterfuge by firms in other fields which buy a small packing operation and claim exemption from FTC regulation.

4. Chain stores should be prohibited from operating as livestock feeders, packers or hotel supply houses, and should be confined to the retailing of food. Otherwise, he said, packers should go into the retailing of meat products. (Nothing now prevents such enterprise, except the consent decree of 1921 in the case of a few large firms, and this, presumably, could be relaxed.)

5. Congress should support the U.S. grading system for meats.

6. The executive branch should "act immediately" to require national packers to report on their meat and non-meat sales to determine whether they are selling meat at a loss to "drive out competition." He said this could be done under the P & S law.

Forbes commented that while the 1952 annual report of Armour and Company showed total profits of about \$12,000,000, the firm lost about \$5,000,000 in its meat operations. He claimed that 1952 was an active year pricewise for Armour and stated: "Whether it was cutting its prices in an all-out effort to gain markets or what, the competition for other packers was almost impossible."

Forbes said that members of his association were forced to operate at a loss by such competition, and alleged that two of the largest independent packers in the Pacific Northwest were driven out of business by it.

The WSMMA president claimed that the large packers have violated the fair trade laws in their transactions with retailers. He charged:

1. That Swift & Company gave quantity discounts to the Red and White chain stores in Tacoma, basing the price (in spite of numerous deliveries to individual outlets) on the total tonnage sold to the entire chain, and thus took business away from two WSMMA members.

2. In 1952 Armour staged a program to increase sausage business in Portland and Vancouver. Coupons were sent out to consumers offering them a 15c reduction in the price of Star frankfurts. Forbes estimated that Armour increased its business by 50 per cent through this practice of selling sausage at 17c under the price asked by WSMMA members.

3. Swift now has a program in California under which it is giving away cashmere sweaters if the purchaser will buy the packer's chickens. Forbes said that the sweaters cost so much that Swift must have lost money on its chickens and other firms could not afford to compete.

"We have stopped going to the Packers & Stockyards Administration for relief," Forbes declared, "because they have neither the money nor the facilities to enforce the act. This jurisdiction should be placed in the Federal Trade Commission or the Department of Justice."

Forbes reported that the Secretary of Agriculture had admitted recently that he did not know that there was an enforcement provision in the P & S law, and that nothing has been included in the Department budget for enforcement.

The WSMMA president said that the national packers have come "out

in the open" in a drive to end U.S. grading of meat, and admitted that his group wants the service to continue because WSMMA members can thus compete for consumer acceptance with brands that are supported by paid advertising.

The center of the move to end federal grading, Forbes claimed, is the American Meat Institute. He said that those opposed to grading "held their fire until the economic battleground was right," and added that "there is no better time than when meat producers and small packers are losing money." Had it not been for this factor, he said, he doubts whether opponents of the voluntary grading system would have come out in the open. He said their argument is that grading tends to fix prices whereas "nothing could be farther from the truth."

Citing an old study by the Federal Trade Commission that indicated 78 per cent of the capital assets of all meat packing concerns were owned by the eight largest companies, Forbes asserted: "If such a study was made now, the percentage would be far greater."

The greatest control by the large packers, Forbes claimed, lies in the sheep and lamb field. He said that Swift and Armour slaughtered over half the sheep killed in 1955. "This provides such a control of the industry, and an ability to raise or lower prices," he declared, "as to destroy absolutely any competing independent lamb packer." (Blaine Liljenquist of WSMMA reported that in 1940 the two largest packers killed 90 per cent of the lambs, but by 1955, with the aid of federal grading, other packers had raised their portion of the total to 42 per cent.)

The WSMMA president also claimed that the Safeway Stores chain establishes the pattern for meat prices on the West Coast with other chain operators following Safeway's lead by paying wholesalers and packers no more than 1/2c over the big chain's price. Forbes said that Safeway calls in packers once a week or so to bid on its meat needs, and uses its power to keep the bids down. He claimed that packers can't insist on higher prices because the chain could hold back in its meat purchases and promote other items, such as fish or chicken.

At one point Forbes is reported to have implied that the large packers were responsible for the black market.

In a statement at the opening of the hearings, Senator J. C. O'Mahoney, sub-committee chairman, said that the

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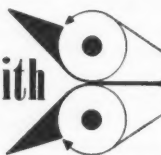
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investigation of the meat industry will be conducted with a view to developing all the facts possible to enable Congress to write legislation that will allow producers, processors and distributors of meat to operate successfully in a free enterprise atmosphere without oppressive or monopolistic practices by any segment of the industry.

He asserted that in the conduct of the hearings there will be no effort to lay the basis for prosecution or build partisan advantage.

O'Mahoney contrasted the steadily declining prices received by livestock producers with the increased profits shown in the semi-annual reports of some of the major packers. He noted that chain store operations appear to be thriving, with national and international mergers, and the industry expanding backward from the operation of retail stores to the operation of feed lots and packing plants.

The Senator claimed that in recent years there has been a tremendous surge of mergers and sharpening concentration of economic power, both as to the national packers and the national chain stores. He said that the situation is comparable to that which faced the industry in 1921 when some interests claimed that the big packers were driving smaller competitors from the field.

O'Mahoney stated that there have been charges recently that because of horizontal and vertical integration of major packers and the large chain stores, that the smaller competitor is being placed in an extremely precarious position.

The Senator said that the subcommittee is investigating to find out whether the meat industry is suffering from monopolistic practices.

Commenting on Forbes' criticism of the enforcement of the P & S law, O'Mahoney said:

"It is perfectly clear that if these charges are true, it is time not only to revise the statutes but (also) the consent decree issued at the time the act was put into effect. . ."

The Wyoming Democrat said that the meat packing-food processing problem is a complex one which must be fully studied but that the subcommittee will not "pursue a hostile attitude." Noting the need for public scrutiny of the problem, Senator O'Mahoney said a curious situation is presented due to the development of chain stores which buy most of the packers' output.

W. K. McPherson, professor of agricultural economics, University of Florida, stated at the hearing:

"Current developments in the red

meat industry illustrate the need for designing a competitive economic environment for each industry and at the same time suggest the type of action that can maintain and perhaps intensify competition in the various markets utilized by that industry."

"In summary, it can be concluded that the meat industry is competitive at the present time but current developments in the industry may seriously restrict this competition unless positive steps are taken to retain it. One of the most effective ways of doing this is to make federal grading services more widely available. The use of federal grades should remain voluntary and individual firms be allowed to develop private grades.

"It is probably true that there is less competition in the segment of the market in which cattle are sold direct than at auctions or terminals. Here is a case in which shifting to the use of a marketing channel that increases the efficiency of marketing actually reduces competition."

McPherson added that the government can take positive action to make the direct marketing of livestock as competitive as possible. He said that such regulation would incur a cost, but it might be less than the cost of prohibiting buyers and sellers from consummating private transactions both in terms of dollars and cents and restricting a freedom of traders.

Professor John G. McNeely of Texas A. & M. College made the following comments:

The major meat packers, Swift and Armour, are a dominant force on the largest of the Texas markets, Fort Worth, and to a lesser degree at the San Antonio and Houston stockyards. Prices at the latter two markets, however, are closely related to Fort Worth which is considered the basing point for Texas livestock prices. Swift and Armour slaughter high percentages of the total Fort Worth receipts. This percentage varies by years and by species but includes about nine-tenths of the hogs, three-fourths of the sheep, and about half of the cattle and calves. Fort Worth hog prices are determined largely by the activities of Swift and Armour. Information from Chicago each morning determines buying policies and prices.

In actual practice, Swift and Armour slaughter the bulk of the sheep slaughtered in Texas. They are in position to dominate the market since there is usually a maximum of two bids and sometimes only one on a given lot of sheep. The two packers are able to dominate pricing except for stocker or feeder sheep.

Regulation of packers under the

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Packers and Stockyards Act of 1921 has been regulation in name only. A serious effort has been made in recent years to improve and clean up stockyards operations, possibly as a result of the discovery of several bad situations in major stockyards. Packer representatives were involved in most of these situations.

Individual buyers have improved their showing through illegal agreements with commission agencies, order buyers, dealers and representatives of other packers, as illustrated by almost every action taken against marketing agencies by the Packers and Stockyards Administration. This has been done for personal gain or to make a good buying record. It is usually at the expense of the producer. The government has taken much less action against packer buyers than against employes of stockyards, commission agencies and dealers, although it is likely that the motivation for many improper practices comes from the buying side. The real failure of the Packers and Stockyards Act has been in not eliminating monopolistic practices and manipulated or controlled prices.

The packers are extremely critical of federal grading. They accuse federal graders of inconsistency, inaccuracy and incompetence. No chance is ever lost to attack the grading system as a whole or its current application. The presumption is that packer grading is better. Yet it is performed under identical circumstances by men with identical training using criteria that are equally as vague and subjective as the government's.

The whole idea of selling on the basis of slaughter weight and grade is ridiculed by most packer representatives. The present system of selling provides the packers with substantial advantages because of their nationwide organization and rapid dissemination of demand, supply and price information.

'National Hot Dog Month' Off to Running Start

"National Hot Dog Month," scheduled to open officially July 1, already is off to a running start with a series of promotional events, extensive nationwide publicity and warm, picnic-conducive weather combining to fan American appetites for this favorite summertime food.

Several governors and mayors have issued proclamations, calling attention to the nutritious as well as delicious aspects of the popular frank. At the instance of Tee-Pak, Inc., Chicago, sponsor of the special month, the chief executives of several other states also lent their prestige to the event by consuming hot dogs for the benefit of photographers at the governors' conference at Atlantic City.

Broadway actress Jayne Mansfield was crowned "National Hot Dog Month Queen" this week and a giant hot dog was presented to Vice President Nixon. Earlier, Illinois Governor Stratton crowned Gail Johnson as "National Hot Dog Month Queen for Illinois." California's Governor Knight praised processors for their ingenuity in developing such a nutritious and tempting food.

The USDA also will boost hot dog production in July, although the timing is coincidental, by buying 25,000 lbs. of franks with which it hopes to whet British appetites for large quantities of the American product in the future. Offers to supply frozen, natural casing franks for delivery by July 25 will be accepted by the USDA until 2 p.m. (EST) Monday, July 2. The franks will be displayed and given away as samples at the British Food Fair in London late in August at an exhibit to be run by the American Meat Institute. By publicizing this American favorite and letting the British see and taste for themselves, the USDA and AMI hope to create a new export market for franks.

Still Free and Tough

[Continued from page 7]

the most risky business (except farming) in the American economy.

It has often been said that it is easy to get into meat packing; it is also easy to leave involuntarily.

While it is true that the vanished firms have succumbed to competitive forces, on the whole, these forces have operated in accordance with economic law to separate marginal and sub-marginal companies from the more efficient enterprisers. Both producers and consumers profit by this continuing process of separation. An old saying might be paraphrased thus: One packer's meat cost, plus profit, may well be another packer's poison.

The failure of prominent firms as well as small ones, and the relatively consistent prosperity of some cross-roads companies and some regional and national organizations, suggest that size and power are no indices to success, and that coexistence is possible for all kinds of enterprises *if they do their jobs well.*

In their efforts to maintain free enterprise, Congress, the regulatory agencies and the courts should make sure that the doors to business existence and elimination are both left open. Strong business should not be allowed to use its economic power unfairly to stifle weaker firms, but neither should competitive processes and methods be so restricted that the unfit are encouraged to survive to the detriment of the whole economy. Unwise regulation to circumscribe one group's activities may well establish another group as a "vested interest."

Jordan's Family Enterprise

[Continued from page 12]

modern sausage kitchen all on one floor and use the present main building just for provisions.

Chances are good that Jordan grandchildren will be running that new plant a generation from now. Joe Jordan may have planned it that way.

"It was his hope that his family would find the same joy that he did in the sausage business and, therefore, he gave the children every opportunity to learn," says Mrs. Jordan quietly.

"He and I worked together from the very beginning and I think this closeness of purpose between a husband and wife is something that cannot be equalled. Certainly our children would not be capable of carrying on now if he had not seen to their preparation for the task many years ago."

CASING NEWS!

Look for announcement in July 28th
National Provisioner opposite
"The Meat Trail"

'Substantial' Pay Hike, 30-Hour Week Voted as Goals by UPWA Convention

A general economic policy calling for a "substantial wage increase" and "a fight for a 30-hour week" was adopted by the United Packinghouse Workers of America, AFL-CIO, at the union's tenth convention late last week in Cincinnati.

Improved pensions and a guaranteed annual wage also were features of the wage and contract committee report approved by the delegates.

Earlier, meeting under a banner reading "Merger Means More Money," the delegates voted to endorse terms of the merger agreement with the Amalgamated Meat Cutters and Butcher Workmen of North America, approved by the Amalgamated in convention the previous week.

Setting an early target date for consummation of the merger, Patrick E. Gorman, Amalgamated secretary-treasurer, told the one-time rival union that a final merger convention could be looked for "in the next eight weeks."

The new 450,000-member union, which will retain the Amalgamated's name, will be the biggest food union in the world and will "bring home the bacon" in upcoming contract negotiations, said Ralph Helstein, UPWA president, in adjourning the convention.

No date yet has been set for a merger convention of the two unions.

Oppose Bill to Exempt Auction Markets from P&S

Strong opposition to a bill (S-2309) which would exempt livestock auction markets from regulation under the Packers and Stockyards Act, was expressed this week at hearings conducted in Washington by a subcommittee on livestock under the chairmanship of Senator Clements of Kentucky.

The hearings were arranged in response to complaints of the livestock auction markets that the P&S act is outmoded and does not properly apply to the auction markets. Sponsor of the bill is Senator Ellender of Louisiana.

Among those who spoke against it were: A. Z. Baker, Cleveland, president of the American Stock Yards Association; Frank Woolley, legislative counsel for the American Farm Bureau Federation, and C. B. Heine-man, appearing for the river livestock markets group.

Baker said there is no justification for removing the auction markets

from regulatory control and their exemption would be unfair to other stockyards. He said his association has long been concerned with "failure" of the Secretary of Agriculture to carry out a "mandatory" duty to post all stockyards subject to the law.

If the law should be amended, he said, a 20,000-sq.-ft. limitation for eligibility for supervision should be eliminated and the law made applicable to all public stockyards handling over a certain amount. Or, he added, rate regulatory provisions in the act should be repealed so the Secretary might concentrate his regulatory activities on trade practices of the livestock industry.

Other witnesses also testified that the bill is discriminatory.

Huge Federal Highway Bill Passed; Tax Boost Near

New highway user taxes amounting to nearly \$1,000,000,000 a year for the next 16 years are to go into effect July 1 under provisions of the \$33,000,000,000 compromise highway bill passed by Congress this week and sent to the White House.

The bill, which calls for the biggest road-building program in the nation's history, gives the President largely what he asked in the way of a roadbuilding program to provide a modern, 40,000-mile interstate high-system linking the nation's major cities.

Congress, however, turned down his request for bond financing and approved, instead, the higher new taxes to raise an estimated \$14,800,000,000 over a 16-year period to help pay for the program. These revenues are to be lumped together

with certain existing highway user taxes in a special trust fund.

Principal additional tax is a 1c increase in the federal gasoline tax, making it 3c a gallon. Other new levies, however, would hit other fuels, tires, tread rubber, trucks, buses and trailers.

The American Trucking Association has estimated that annual expenses of running a five-axle truck would increase by \$565 and the typical passenger car owner would pay \$8.60 more than at present.

Rails Postpone Action on Westbound Freight Rates

The application by western railroads to reduce westbound rates on fresh meats and packinghouse products without a corresponding reduction in westbound livestock rates was referred back to the standing rate committee, Trans-Continental Freight Bureau, Association of Western Railways, recently by the organization's freight traffic managers committee.

The application, No. C-3670, will be studied by the standing rate committee and resubmitted to the freight traffic managers group at the next meeting, September 10 in Chicago.

Also referred to the standing rate committee to be studied and resubmitted in September was application No. B-3799, by the American National Cattlemen's Association and the National Wool Growers Association. This application asks for reductions on westbound livestock rates corresponding with the percentage reductions proposed by carriers on meats and packinghouse products.

Drivers Want New Contract

Provision House Drivers locals in the Southern California area have sent notice of intention to negotiate a new contract for wages, hours and working conditions with the Associated Meat Jobbers of Southern California. No specific demands have been made. The contract expires October 1. The drivers locals span the Pacific Coast for nearly 400 miles, from the Mexican border below San Diego to San Luis Obispo, 200 miles north of Los Angeles.

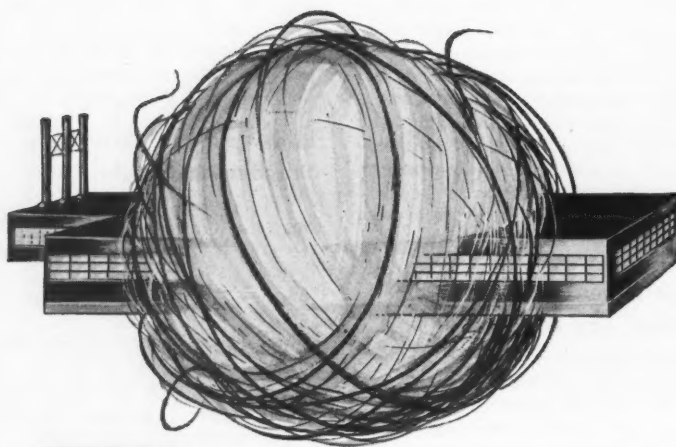
Food Chain Group to Meet

"Feeding Millions for a Penny," or how best to serve America's growing millions efficiently and profitably, will be the theme of the 23rd annual meeting of the National Association of Food Chains October 7-10 at the Palmer House, Chicago. General chairman for the meeting is George L. Clements, president, Jewel Tea Co., Inc., Chicago.



GOLDEN FRANKFURTER award of The Visking Corp., Chicago, is received in New York City by Madison Square Garden chief concessionaire Fred Kanen (left) from Dave Chessor, Visking regional sales manager. Award was accepted in behalf of vendor Charlie Rosen (center), who recently sold his 1,000,000th skinless frank, the mark that qualifies sports arena vendors for the award.

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Most Common Sanitation Faults Listed by State

The Oregon pilot meat sanitation survey conducted during the program's first round found unclean and faulty walls, trolleys and rails the most common insanitary condition in the 116 plants checked, according to M. E. Knickerbocker, chief of the state department of agriculture animal division.

Sixty-nine plants had walls in need of cleaning, repair or paint. Trolleys and rails in 62 plants needed cleaning, oil or paint. Sterilizing facilities were inadequate in 56 plants and handwashing equipment was faulty in 53 plants. In the actual handling of the meat itself, 44 plants failed to clean their tools or kitchen equipment each evening.

A meat processing plant's water supply also affects the wholesomeness of its meat, Knickerbocker pointed out. Nearly 48 per cent of the water samples taken at 80 plants did not come up to the standards of purity employed in the survey.

On the other hand, he said, most packing plants in the pilot meat sanitation survey were found to follow basic sanitation practices and conditions such as aprons, gloves and clean clothing for workers; adequate doors, ventilation and pickle room equipment; sanitary transportation equipment and only fresh meats in the plant.

With few exceptions, most meat processing plants welcome these sanitation studies and the educational work which accompanies the actual meat inspection, Knickerbocker said. Inspectors are now in the second round. The program's directors are eager to determine if insanitary conditions and practices discovered in the first round have been corrected, he added.

Chicago P&S Supervisor

Gilbert H. Hopper is the new supervisor in charge of enforcement of the Packers and Stockyards Act in the Chicago district, the USDA has announced. He succeeds Frank Hanlon, who resigned recently. Hopper had been district supervisor at Omaha since 1953 and previously served in the same capacity at Nashville.

Baby Worth Weight in Beef

The first baby born in Miles City, Mont., on Father's Day was worth its weight in Montana beef. The father had his choice of steak, roast or hamburger contributed by the Southeastern Montana Cow Belles.

The Meat Trail...

John F. Krey Re-elected Chairman of Meat Board

JOHN F. KREY, president of Krey Packing Co., St. Louis, has been re-elected chairman of the board of directors of the National Live Stock and Meat Board, Chicago. The election of officers took place during the executive session held at the conclusion of the 33rd annual meeting of the Meat Board late last week at the Morrison Hotel, Chicago.

A record attendance, numbering more than 650 people coming from all branches of the livestock and meat industry and from all parts of the country, was on hand for the two-day meeting. The program was highlighted by reports and demonstrations relating to the work that has been underway during the past year in the fields of meat promotion, consumer education and meat research.

F. J. KETNER of Columbus, Ohio, was elected vice chairman of the board, and R. J. RIDDELL, Peoria, Ill., was named treasurer. CARL F. NEUMANN, Chicago, was re-elected secretary-general manager.

New members elected to the Board's directorate are: J. H. BRECKENRIDGE, Twin Falls, Ida.; PAUL SWAFFAR, Kansas City, Mo.; JOHN FEHSENFELD, Troy, Mo., and G. K. ZIMMERMAN, Washington, D. C. Zimmerman represents the National Grange, which was added to the Board's membership at this meeting.

The Board's 30-member directorate is made up of representatives of national and regional beef cattle, swine and sheep organizations, farm organizations, meat packers, meat retailers, marketing agencies and restaurateurs.

Guest speakers at the meeting included A. Z. BAKER, Cleveland, president of the American Stock Yards Association and president of Rotary International; MRS. LESLIE W. SMITH, extension nutritionist at Iowa State College, and WESLEY HARDENBERGH, president of the American Meat Institute, Chicago.

Sinclair Buys Tampa Firm

T. R. L. SINCLAIR announced this week that he has acquired a "substantial interest" in National Meat Packers, Inc., Tampa. He will serve as general manager of the company and has named SYLVESTER STROY as plant superintendent. The plant slaughters hogs, cattle and calves and manufactures sausage. Sinclair said he hopes to broaden the sausage and institutional phase of the business.

Oscar Mayer to Open Plant in Atlanta under Glover

Oscar Mayer & Co. is planning to open a plant in Atlanta early in July,



N. L. GLOVER

A 17-year veteran with the company, Glover, a native of Union City, Tenn., joined Oscar Mayer as a car route salesman in Knoxville. In 1948 he was appointed district sales manager, and a year later he went to Madison as assistant sales manager in charge of the company's southern states meat distribution operations.

Glover was named sales manager of the Madison plant in 1951 and three years ago was appointed assistant general sales manager.

Modern Meat Packing Leases Second Plant at Long Beach

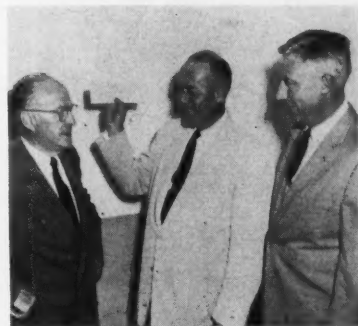
Modern Meat Packing Co., Norwalk, Calif., in a move to extend its product line and marketing area, has signed a five-year lease for the plant of Selma Dressed Beef Co., Long Beach, Calif. The deal carries an option to buy.

With the Selma unit, Modern gets a 100,000-lb.-per-day sausage, curing and smoking plant serving the growing Los Angeles-Long Beach Harbor area. For the present, no changes in equipment or personnel are contemplated. HARRY SMITH, Selma owner, will continue to manage the plant.

Only a few months ago, Modern bought the Machlin Meat Packing Co. at the present Norwalk location, where it now slaughters beef, sheep and hogs and has a hog cutting operation. Modern's owners, CLIFFORD SMITH, SIDNEY GENSER and NORTON WEINBERG, now are disposing of the trucking equipment that belonged to the Machlin firm and are purchasing a fleet of 20 refrigerated trucks. In addition, a new chill box is being installed in the plant.

Plant Halts Operations

Gold Ribbon Fresh Frosted Meats, Inc., Middletown, Pa., has suspended operations for an indefinite period.



WEARING HAPPY expression, Frederick L. Hovde, president of Purdue University, exhibits check for \$5,000 just presented by T. T. Sinclair (right), vice president and general manager of the Kingan Inc. Indianapolis plant. At left is Dean Harry J. Reed of the Purdue school of agriculture. Kingan's contribution goes toward a fund to build a \$75,000 swine evaluation station at Purdue.

PLANTS

Lewis Bros. Alder Market, Portland, Ore., has begun construction of a new \$500,000 plant at S. E. 10th ave. and Washington st. in that city to replace the present plant at 438 S. W. First ave. The sausage firm has to move to make way for a new highway. Lewis Bros. specializes in serving the hotel, cafe, commissary and shipping trades. The new building will be a 100x160-ft., two-story structure of concrete. Architect is GORDON K. COCHRAN. Monson & Silvers Co. is the general contractor. H. J. and M. S. LEWIS are partners in the concern. WILLIAM N. LEWIS is general manager of the firm.

Fire of undetermined origin caused \$40,000 damage to the plant of Happy Acres Packing Co., Hattiesburg, Miss., last weekend. R. E. HARPER, owner, said the damaged structure and processing machinery would be restored as soon as possible.

ROMOLO BOTTELLI, JR., A.I.A. architect, has been retained by Ideal Sausage Co., Inc., Hackensack, N. J., to prepare plans for an entire new plant, under federal inspection, to take care of the expanded business of that firm. Other industry expansion projects being planned by Bottelli include alterations and an addition to the plant of Pasco Meat Products, Inc., Newark, to qualify it for federal inspection; a new lard department for the Chas. Haag, Inc., hog kill plant in Secaucus, N. J., and remodeling of the Col-Pak, Inc., plant in Union City, N. J., to equip it for frozen meat production under government inspection.



'Friendly Franks' Make Press Picnic a Banner Day



"FRIENDLY franks" contributed by the American Meat Institute made headlines again at the second annual family frolic of the National Press Club, both with the working newspapermen and their younger "editions."

As Frank Holeman, Washington correspondent for the *New York Daily News* and club president reported: "Sunday, June 17, may have been Father's Day on the calendar, but it was overwhelmingly Kids' Day at the family frolic in Washington's Rock Creek Park."

The 2,781 youngsters and parents who attended ate a total of 6,120 franks, supplied by the AMI through its member companies doing business in the Washington area. "The consensus," Holeman said, "was overwhelmingly in favor," just as it was last year when the AMI furnished the tasty franks for the first annual family frolic of the National Press Club.

The all-day outing was enlivened with merry-go-round rides, games and balloons for the children, who ranged in age from infants on up.



"MMMM, GOOD," says youngster at upper left, whose tummy looks as if he's gone back for seconds. Other boy obviously wants a bite. "First come, first served" was the rule and they kept coming (center) and coming back. Little one (lower left) enjoys his friendly frank Eskimo-style. Three musketeers of American Meat Institute below are (l. to r.): A. Dewey Bond, Al Davies and Art Broadwin, consuming the main course with gusto. There was plenty for all, thanks to the AMI, although crew-cut youngster at lower right looks like he's afraid he might be pushing a deadline. Group at upper right is typical of those making friendly frank a real family affair.



tion. Plans have been completed for an additional cooler for Lido Packing Co., Newark, and a larger cooler and freezer addition to the plant of Standard Beef, Inc., Scranton, Pa. Bottelli recently moved his office to 1878 Springfield ave., Maplewood, New Jersey.

PAUL MUELLER, a New York City sausage maker for 25 years, and his son, PAUL, JR., who completed a three-year sausage making apprenticeship in Europe, are the new owners of Albany Pork Stores, Inc., Albany, N. Y., which makes its own sausage for retail sale.

Jones Sausage Co. of Raleigh N.C., and Danville, Va., has changed its name to Jesse Jones Sausage Co. in honor of the company's founder, the late MAJOR JESSE JONES. EARL T. JONES, son of the founder and general manager of the Raleigh plant, said new packages have been designed for all Jesse Jones products in accordance with the new name. The company's trademark, a little red pig named "Mohammy," remains the same. The business was started in 1932 when the founder made sausage in his kitchen and sold it from the trunk of his car. The products now are sold by more than 6,000 retail distributors.

The strike at Roegelein Provision Co., San Antonio, Tex., has ended, according to a joint announcement by WILLIAM ROEGELEIN, JR., general manager, and SAM TWEDELL, vice president of the Amalgamated Meat Cutters and Butcher Workmen of North America. "All our differences with the union have been settled, and our relationship is once more harmonious," Roegelein said.

Armour and Company has begun construction of a modern new branch house and district office in Charlotte, N. C. Scheduled for completion early in 1957, the 63,292-sq.-ft. structure, of brick and reinforced concrete, will embody the latest in design and equipment. In addition to administrative offices and refrigerated rooms, the unit will contain facilities for processing sausage and smoked meats. The structure is designed to provide fast, single-level, straight-line handling of product. Armour's first Charlotte branch house, built 50 years ago, was destroyed by fire in 1948, and the company has been shipping from leased facilities since that time. C. L. WILLIAMS is branch manager. The new branch house also will serve as headquarters for the company's Charlotte sales district, which includes 21 branch houses in North and South Carolina and in Virginia.



SELECTING BEEF in sales cooler of their newly-refurbished plant are Charles Archie, treasurer and sales manager, and E. J. Archie, president, E. J. Archie & Sons, Inc., Buffalo. Building front and boning cooler were finished in glazed tile, and an off-the-street loading dock was constructed. Hot and sales coolers have high ceilings, which provide air chamber above Gebhardt ceiling refrigeration units. A yearly plant painting is standard procedure of the firm. Walls and ceilings in non-glazed coolers gleam in their whiteness.

JOBS

R. C. OSTERBERG has been appointed sales manager for the Los Angeles plant of John Morrell & Co. He was transferred from Ottumwa, Iowa. Osterberg started with the firm in 1940 at Mobile, Ala.

DON SCHILLE, head cattle buyer for Armour and Company at Sioux City, has been transferred to Chicago

to succeed GEORGE B. SMITH as assistant general manager of the cattle purchasing department. Smith will take over Schille's duties in the Sioux City area.

Pfaelzer Brothers, Inc., Chicago, institutional meat purveyor, has announced the appointment of ERIC HEILBRON as controller. A veteran of 18 years in the industry, Heilbron served with Independent Casing Co., Chicago, and then became controller of the casing division of Hygrade Food Products Corp. when that company took over Independent Casing.



E. HEILBRON

Geo. A. Hormel & Co., Austin, has promoted ROBERT SMALL from industrial engineering to the company's new research and development division, headed by JULIUS ZILLGITT.

TRAILMARKS

ALBERT C. GRUNDMANN, vice president and general manager of Coast Packing Co., Los Angeles, is now on a two-month tour of Europe. He is inspecting packinghouses and visiting equipment suppliers to get their latest methods and ideas.

Hess-Stephenson Co., Chicago packinghouse brokerage firm, has announced the addition of a New York City office to the 24-year-old organ-



THE STOMPING of "rock and roll" fans may be another wear factor packinghouse architects will have to consider in designing floors, according to Max Berger (left), president, and Michael Tackeff, treasurer, New England Provision Co., Boston. They base this opinion on employee reaction to a work-to-music program recently inaugurated at the plant. Record player at left plays on preset on and off cycle and has 1,500 selections. Music is piped throughout plant. Most employees have expressed delight at added feature, but a few feel the records are too stodgy and should be enlivened with the latest rock and roll pieces, according to the executives. They believe the music increases employee efficiency.



Reg. U. S. Pat. Off.

Creped



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Preferred by packers for over 30 years

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ization as of July 2. The new office, situated at 408 W. 14th st., will be under the direction of AL E. TEUFEL, assisted by H. A. GIBBONS and THOMAS J. DEVERY, all of whom are well-known to eastern as well as western packers. Telephone number of the new office is Chelsea 2-3455.

JOHN H. (JACK) BYERS has joined the market reporting staff of THE NATIONAL PROVISIONER DAILY MARKET AND NEWS SERVICE. Byers is well known in packing circles, having spent more than 20 years with Chicago and national packers, buying and selling beef and managing various beef operations. His assignment on the "Yellow Sheet" will be to assist in beef and related products market analysis and reporting.

FELIX EPSTEIN, president of First Spice Mixing Co., Inc., New York City, has left for Europe to attend the international convention of the Meat Industry Scientists in Kulmbach, Germany, July 28-30, following a personal invitation from the director of the Federal Research Institute for the Meat Industries of Germany. Epstein also will visit England, France, Austria, Italy and Switzerland for further investigation of progress in the meat industry in those countries.

After nearly 47 years with the federal meat inspection service, C. L. MCGINTY is retiring June 30 from the position of chemist in charge of the St. Louis laboratory of the Meat Inspection Branch. He will be succeeded by FOSTER D. ROACH, who has been assistant at the Chicago laboratory since late in 1952. McGinty joined the old BAI in 1909, served as an inspector for eight years and then was transferred to the laboratory force. He studied chemistry at night school in St. Louis for many years and, upon completion of this work, became as-



FORTY-FIVE YEARS of continuous service with Burns & Co., Ltd., have been good to R. B. Maynard, who retired recently as manager of the company's terminal warehouse in Toronto. Photos show Maynard as he was starting with the firm in 1911 in the sales department in Calgary and at the end of his industry career.



LONGEST SERVICE record without any disabling injury at the Sioux Falls plant of John Morrell & Co. is held by Mat Henle (right), who works in the pork cutting department and has been employed at the plant for 45 years. His record is particularly significant since most of his work has involved the use of a knife. In recognition of Henle's accident-free service, the company recently presented him with a Shakespeare spinning rod and reel. Shown congratulating Henle after the presentation are E. F. Jacobson (left), plant superintendent, and C. I. Sall, plant manager.

sistant chemist in 1925, chemist in charge at Kansas City in 1947 and chemist in charge at St. Louis the following year.

Employees of Geo. A. Hormel & Co., Austin, are choosing by popular ballot three women employees to represent the firm as "Queen Hormel Good Food," "Princess Spam" and "Princess Mary Kitchen" during the Austin centennial celebration.

GENE GUNTER, partner in Standard Livestock Commission Co., Wichita, was re-elected president of the National Livestock Exchange at the organization's recent annual convention.

DEATHS

FRANK J. LINGGI, JR., 51, part owner and one of the original partners of Pureta Sausage Co., Sacramento, suffered a fatal heart attack recently while working cattle on his ranch near Marysville, Calif.

JOHN NOBLE, JR., former vice president and treasurer of Consolidated Dressed Beef Co., Inc., Philadelphia, died June 23. The widow, EDITH, and two daughters survive.

STEPHAN HAERING, SR., 80, retired Milwaukee sausage manufacturer, died recently after a brief illness. He founded Haering Provision Co. in 1950 with two sons, ARNO and WILMER, and headed the firm until his retirement three years later. Previously, he was vice president of Schaff Sausage Co. about 25 years.

ALL MEAT . . . output, exports, imports, stocks

Meat Down 5%; Hog Kill At 1955 Low

Decrease in slaughter of all meat animals brought about another decline in meat production. Output under federal inspection for the week ended June 23 was down 5 per cent at 384,000,000 lbs. from 402,000,000 lbs. the previous week. However, with slaughter of hogs and cattle especially, above last year, current volume was 13 per cent larger than the 339,000,000 lbs. for the same 1955 period. Slaughter of cattle fell 5 per cent for the week, but was 8 per cent above a year ago. Butchering of hogs, off 4 per cent, was the smallest of the year, but 24 per cent larger than last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK		
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 23, 1956	395	213.3	997	140.7	
June 16, 1956	407	223.8	1,040	146.7	
June 25, 1955	358	190.1	806	120.9	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
June 23, 1956	141	18.6	251	11.0		384
June 16, 1956	147	19.4	269	12.1		402
June 25, 1955	130	17.1	255	10.9		339

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,945; Sheep and Lambs, 369,561.
1950-56 LOW WEEK'S KILL: Cattle 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
Week Ended	Live	Dressed	Live	Dressed	
June 23, 1956	990	554	252	141	
June 16, 1956	990	550	251	141	
June 25, 1955	758	531	267	150	

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt.
Week Ended	Live	Dressed	Live	Dressed		
June 23, 1956	240	132	90	44		35.8*
June 16, 1956	240	132	92	45		37.4*
June 25, 1955	236	132	89	43	14.2	32.0

*Estimated by the Provisioner

U.S. Meat Exporters To Gain By GATT Duty Cuts, Says FAS

United States exporters of meat products will benefit from tariff reductions in foreign countries as a result of the fourth round of tariff negotiations under the General Agreement on Tariff and Trade (GATT), which opened at Geneva in January, according to the Foreign Agricultural Service.

As a result of the conference, U.S. tariff duties on a few packinghouse products will also be lowered. The tariff concessions made by the U.S. become effective June 30, 1956. Most of the tariff changes by other countries will have been made by that date.

The German import duty on refined lard not remelted in Germany under customs bond will be reduced from the present temporary duty of 20 per cent ad valorem to 18 per cent. The present autonomous (i.e., not applied) duty on such lard is 22 per cent ad valorem.

Imports of frozen beef and veal tongues and frozen pork tongues and kidneys by Belgium-Luxembourg will be subject to a 10 per cent ad valorem rate whereas a 12 per cent rate applies at present. The 12 per cent duty on salted horsemeat and on classification of canned meats of 30 per cent were bound at present levels.

Duties on imports by the Bahamas will be reduced 2c and 4c per 100 lbs. on bacon and hams, salted and pickled beef and pork and some other cured meats.

Chile's duty on one classification of inedible tallow and grease applicable for U.S. imports was reduced from 4.2c per lb. to 3.7c per lb.

U.S. import duties will be reduced about 5 per cent effective June 30, 1956 for fresh, chilled and frozen variety meats, edible gelatin, dried blood albumen, and curled animal hair. Further reductions in the import duties on these items will become effective over a three-year period.

Meat Index Down Third Week

The wholesale price index on meats at 79.4 for the week ended June 19, down for the third straight week, was at its lowest level since early May, according to the Bureau of Labor Statistics. The average primary market price index fell .2 points to 114.0 in the same period, but was still 3.7 points above the June 1955 average.

Brahman Cattle Group Sees Trend To "Meat Type" Cattle

There may be more emphasis placed on breeding and feeding "meat type" beef cattle in the immediate future, says the American Brahman Breeders Association. A roundup of information lends strong indication that such a trend is already taking shape.

The fact that 25 per cent of a U. S. Prime grade steer carcass which costs the butcher nearly 50c per lb. goes into the scrap barrel as penny-a-pound tallow establishes the need for a "meat type" beef animal, a group spokesman declared.

Consumer preference, guided by waist line consciousness, rejects fat consumption wherever possible. This is illustrated by data on consumption of red meat which showed a 29 per cent increase in per capita consumption of veal (no fat) in 1954 over 1950, as compared to a 25 per cent increase in beef consumption and 9 per cent decrease in pork consumption in the same period.

Consumer surveys have indicated that housewives preferred U. S. Good and Commercial grade, even with the

outside fat removed. In one study, identical cuts of four grades were trimmed so that all specimens bore the same amount of outside fat. The price was not a factor and housewives made their selections on the merits of the individual specimens. The Good and Commercial specimens were chosen by 61 per cent of the housewives in the survey. Fifty eight per cent of the group selected Good and Commercial grade roasts.

Sales of California Farm Products Rose in 1955

Receipts from sales in livestock, poultry and their products during 1955 in California amounted to \$949,000,000, an increase of 5 per cent over the \$904,000,000 reported in the previous year. George Scott, chief of the bureau of agricultural statistics, announced that milk was the leading item, accounting for \$313,000,000; cattle and calves were next with \$303,000,000, and eggs came third with \$149,000,000. Prospects for continued high production of milk, turkeys, broilers, fryers and beef are excellent, Scott said.

PROCESSED MEATS . . . SUPPLIES

Meat Processing Continues Gain In May; Canning of Product At Record Volume

ALTHOUGH there was a slackening in the rate of some items handled, total volume of meats and meat food products prepared and processed in the five weeks of May showed an average increase over last year's volume in four weeks of May. Total volume of all items processed was 1,703,366,000 lbs. as against 1,337,743,000 lbs. last year.

One of the decreases in rate of output was in sausage, volume of which totaled 165,026,000 lbs. against 133,642,000 lbs. in four May weeks last year. The same situation appeared in the case of steaks, chops and roasts. Processors handled 64,061,000 lbs. of the items compared with 52,066,000 lbs. last year.

A total of 97,283,000 lbs. of bacon

was sliced in the period for an average increase over last year's volume of 75,905,000 lbs. Renderers processed 182,071,000 lbs. of lard compared with 141,483,000 lbs. in May 1955.

Canning of meat food products continued at a record rate, with volume packed in cans of 3 lbs. and over rising to 43,756,000 lbs. from 29,538,000 lbs. last year and product in the smaller cans of under 3 lbs., up to 178,934,000 lbs. from 119,940,000 lbs. last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 29, THROUGH JUNE 2, 1956 COMPARED WITH FOUR-WEEK PERIOD, MAY 1 THROUGH MAY 28, 1955

	Apr. 29-June 2 1956	May 1-28 1955	22 Weeks 1956	21 Weeks 1955
Placed in cure—				
Beef	15,567,000	11,860,000	69,445,000	60,441,000
Pork	333,863,000	284,082,000	1,533,974,000	1,442,792,000
Other	81,000	112,000	535,000	680,000
Smoked and/or dried—				
Beef	5,340,000	5,948,000	23,558,000	26,330,000
Pork	244,112,000	207,114,000	1,089,104,000	1,002,122,000
Cooked Meat—				
Beef	7,634,000	5,496,000	31,357,000	28,745,000
Pork	29,514,000	26,812,000	128,406,000	132,932,000
Other	294,000	632,000	1,701,000	2,253,000
Sausage—				
Fresh finished	20,135,000	16,008,000	105,568,000	96,133,000
To be dried or semi-dried	13,617,000	10,510,000	57,192,000	50,543,000
Franks, wieners	69,294,000	54,600,000	260,793,000	232,375,000
Other, smoked, or cooked	62,080,000	52,444,000	251,010,000	242,467,000
Total sausage	165,126,000	133,642,000	674,563,000	621,518,000
Loaf, head cheese, chili, jellied products	20,608,000	18,032,000	84,393,000	82,388,000
Steaks, chops, roasts	64,061,000	52,066,000	287,329,000	258,496,000
Meat, extract	220,000	60,000	649,000	712,000
Sliced bacon	97,283,000	75,905,000	420,515,000	357,872,000
Sliced, other	18,232,000	12,112,000	70,476,000	51,770,000
Hamburger	15,955,000	12,396,000	71,347,000	62,218,000
Miscellaneous meat product	5,983,000	4,436,000	33,424,000	25,443,000
Lard, rendered	182,071,000	141,483,000	983,928,000	822,228,000
Lard, refined	153,381,000	111,509,000	755,410,000	596,708,000
Oleo stock	9,348,000	9,575,000	44,257,000	45,311,000
Edible tallow	20,257,000	12,025,000	84,213,000	63,787,000
Rendered pork fat—				
Rendered	10,070,000	8,266,000	50,833,000	43,114,000
Refined	4,901,000	4,580,000	35,372,000	35,372,000
Compound containing animal fat	65,298,000	41,063,000	379,281,000	220,182,000
Oleomargarine containing animal fat	7,881,000	2,764,000	20,053,000	16,288,000
Canned product (for civilian use and Dept. of Defense)	225,507,000	155,067,000	1,139,864,000	862,204,000
Total*	1,703,366,000	1,337,743,000	7,901,842,000	6,849,113,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, APRIL 29 THROUGH JUNE 2, 1956

	Pounds of finished product	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	18,093,000	14,223,000
Canned hams	17,630,000	533,000
Corned beef hash	273,000	6,952,000
Chili con carne	457,000	9,027,000
Viennas	14,000	5,819,000
Franks, wieners in brine	8,000	215,000
Deviled ham	...	890,000
Other potted or deviled meat food products	...	3,655,000
Tamales	121,000	2,475,000
Sliced dried beef	13,000	391,000
Chopped beef	...	1,962,000
Meat stew (all products)	59,000	10,656,000
Spaghetti meat products	176,000	7,871,000
Tongue (other than pickled)	55,000	155,000
Vinegar pickled products	766,000	1,726,000
Bulk sausage	6,000	1,189,000
Hamburger, roasted or corned beef, meat and gravy	99,000	9,432,000
Soups	1,995,000	67,539,000
Sausage in oil	329,000	434,000
Tripe	...	749,000
Brains	...	265,000
Loins and picnics	2,661,000	305,000
All other meat with meat and/or meat by-products — 20% or more	200,000	6,587,000
Less than 20%*	692,000	25,786,000
Totals	43,756,000	178,934,000

DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog cas.	39 @44
Pork saus., bulk, 1-lb.	32½ @36
Pork sausage, sheep cas.	...
1-lb. pkge.	47 @50
Pork sausage, sheep cas.	...
5-lb. pkge.	46 @48
Frankfurters, sheep cas.	47 @50½
Frankfurters, skinless	37 @41
Bologna (ring)	35 @42
Bologna, artificial cas.	32 @33½
Smoked liver, hog bungs	40½ @42
Smoked liver, art. cas.	34½ @38
New Eng. lunch, spec.	59 @65
Polish sausage smoked	54 @57
Tongue and Blood	39 @42½
Olive loaf	41 @46½
Pepper loaf	41½ @57
Pickie & Pimiento loaf	41 @42½

SEEDS AND HERBS

(L.C.I. prices)	
Caraway seed	Whole for sausage 25 30
Cominos seed	28 33
Mustard seed:	
fancy	23
yellow Amer.	17
Oregano	34
Coriander	34
Morocco, No. 1	20 24
Marjoram	60 65
French	60 65
Sage, Dalmatian	58 66
No. 1	58 66

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	87 @90
Thuringer	47 @48
Farmer	69 @72
Holsteiner	71 @74
B. C. Salami	76 @80
Pepperoni	65 @68
Genoa style salami, ch.	60 @63
Cooked Salami	42 @46
Sicilian	81 @84
Goteborg	69 @72
Mortadella	48 @51

SPICES

(Basis, Chgo., orig. bbls., bags bales)	Whole	Ground
Allspice prime	1.10	1.20
Resifted	1.20	1.40
Chilli, Powder	47	41
Chilli Pepper	41	47
Cloves, Zanzibar	59	65
Ginger, Jam., unobl.	90	90
Mace, fancy Banda	3.25	3.50
West Indies	3.38	3.06
East Indies	3.38	3.06
Mustard, flour, fancy	37	33
No. 1	33	33
West India Nutmeg	1.01	1.01
Paprika, Spanish	54	54
Pepper, cayenne	54	54
Pepper:		
Red, No. 1	54	54
White	49	49
Black	40½	43½

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef Casings:	
Rounds—	
Export, narrow,	32/35 mm. 1.10 @1.35
Export, med.	35/38 90 @1.10
Export, med. wide,	38/40 95 @1.50
Export, wide, 40/44	1.30 @1.65
Export, jumbo, 44/up	2.00 @2.40
Domestic, regular	70 @ 85
Domestic, wide	75 @1.10
No. 1 weasands	
24 in. up	12 @ 16
No. 2 weas., 22 in. up	9 @ 14
Middles—	
Sewing, 1½ @2¼ in.	1.25 @1.65
Select, wide, 2 @2½ in.	1.75 @2.10
Extra select,	
2¼ @2½ in.	2.25 @2.60
Bungs, exp. No. 1	25 @ 84
Bungs, domestic	18 @ 25
Dried or salt bladders,	
piece:	
8-10 in. wide, flat.	9 @ 11
10-12 in. wide, flat.	9 @ 11
12-15 in. wide, flat.	15 @ 18
Pork Casings:	
Extra narrow, 29 mm.	4.00 @4.15
and down	4.00 @4.15
Narrow,	
29 @32 mm.	3.75 @4.15
Medium,	
32 @35 mm.	2.15 @2.50
Spec. medium,	
35 @38 mm.	1.75 @2.50

Hog Bungs—	
Sow	54 @ 60
Export, 34 in. cut	45 @ 52
Large prime, 34 in.	34 @ 36
Med. prime	34 in. 25 @ 27
Small prime	16 @ 20
Middles, 1 per set,	
cap off	55 @ 60
Sheep Casings (per hank):	
28/28 mm.	5.25 @6.00
24/26 mm.	5.50 @6.00
22/24 mm.	4.90 @5.25
20/22 mm.	4.00 @4.30
18/20 mm.	3.00 @3.25
16/18 mm.	1.85 @2.30

CURING MATERIALS

Cwt.	
Nitrite of soda, 1400-lb. bbls., del. or f.o.b. Chgo.	\$10.81
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked,	
f.o.b. Chgo. gran. on	29.40
Rock salt, ton in 100-lb. bags, f.o.b. whse., Chgo.	27.40
Sugar—	
Raw 96 basis, f.o.b. N.Y.	6.02
Refined standard cane	
gran. basis (Chgo.)	8.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt.:	
Cerelose, Reg. No. 53	7.59
Ex-Warehouse, Chicago	7.69

BEEF-VEAL-LAMB ... Chicago and outside

CHICAGO

June 26, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

Native steer:	
Prime, 600/800	36 1/2
Choice, 500/700	35
Good, 700/800	34
Bull, 500/700	32 1/2
Commercial cow	27
Canner-cutter, cow	21 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48 1/2
Foreqtrs., 5/800	26 @ 27
Rounds, all wts.	42
Td./loins, 50/70 (lcl) 78	@ 84
Sq. chucks, 70/80	26 1/2
Arm chucks, 80/110	24 1/2
Briskets, (lcl)	23
Ribs, 25/35 (lcl)	55 @ 57
Navel, No. 1	7 1/2 @ 8
Flanks, rough No. 1	12 1/2

Choice:	
Hindqtrs., 5/800	43 @ 45
Foreqtrs., 5/800	23 1/2
Rounds, all wts.	41
Td./loins, 50/70 (lcl) 66	@ 68
Sq. chucks, 70/80	24 1/2
Arm chucks, 80/110	23
Briskets, (lcl)	47 @ 49
Ribs, 25/35 (lcl)	7 1/2 @ 8
Navel, No. 1	12 1/2
Flanks, rough No. 1	

Good:	
Rounds	39 @ 41
Sq. cut chucks	24 @ 25
Briskets	21 @ 22
Ribs	42 @ 44
Loins	59 @ 62

COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Fros. C/L
61 @ 62	Cow, 3/dn.	64 @ 66
80 @ 83	Cow, 3/4	72 @ 74
87 @ 90	Cow, 4/1	75 @ 77
95 @ 100	Cow, 5/up	85 @ 88
96 @ 100	Bull, 5/up	86 @ 89

BEEF HAM SETS

Insides, 12/up	41 1/2
Outsides, 8/up	38
Knuckles, 7 1/2/up	41 1/2

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	13 @ 14
Good, 70/down	12 @ 13

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles June 26	San Francisco June 26	No. Portland June 26
STEER:			
Choice:			
500-600 lbs.	\$33.50 @ 35.00	\$37.00 @ 38.00	\$36.50 @ 38.00
600-700 lbs.	34.00 @ 35.00	35.00 @ 37.00	35.50 @ 38.00
Good:			
500-600 lbs.	31.00 @ 34.00	33.00 @ 34.00	35.00 @ 36.50
600-700 lbs.	30.00 @ 33.00	32.00 @ 33.00	34.00 @ 36.00
Standard:			
350-600 lbs.	30.00 @ 32.00	29.00 @ 33.00	31.00 @ 35.00
COW:			
Standard, all wts.	None quoted	28.00 @ 30.00	None quoted
Commercial, all wts.	24.00 @ 26.00	25.00 @ 28.00	25.00 @ 29.00
Utility, all wts.	23.00 @ 25.00	22.00 @ 25.00	22.00 @ 27.00
Canner, cutter	None quoted	18.00 @ 22.00	20.00 @ 23.00
Bull, util. & com'l	27.00 @ 30.00	28.00 @ 30.00	28.00 @ 31.00
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00 @ 39.00	35.00 @ 37.00	33.00 @ 35.00
Good:			
200 lbs. down	37.00 @ 39.00	33.00 @ 36.00	30.00 @ 33.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	47.00 @ 49.00	45.00 @ 47.00	43.00 @ 45.00
55-65 lbs.	49.00 @ 51.00	43.00 @ 45.00	42.00 @ 44.00
Choice:			
45-55 lbs.	47.00 @ 49.00	44.00 @ 46.00	43.00 @ 45.00
55-65 lbs.	46.00 @ 48.00	42.00 @ 44.00	42.00 @ 44.00
Good, all wts.	42.00 @ 48.00	40.00 @ 43.00	40.00 @ 44.00
MUTTON (EWE):			
Choice, 70 lbs. down	14.00 @ 17.00	None quoted	13.00 @ 15.00
Good, 70 lbs. down	14.00 @ 17.00	None quoted	13.00 @ 15.00

BEEF PRODUCTS

(L.C.I. prices)	
Tongues, No. 1, 100's	28 @ 30
Hearts, reg., 100's	11
Livers, sel., 35/50's	26 1/2
Livers, reg., 35/50's	15
Lips, scalded, 100's	9
Lips, unscaled, 100's	5 1/2
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	5 1/2
Melts, 100's	4 1/2
Lungs, 100's	
Udders, 100's	

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	42
Veal breads,	
under 12 oz.	82
12 oz. up	97
Calf tongues, 1 lb./dn.	19
Ox tails, under 3/4 lb.	10 1/2
Ox tails, over 3/4 lb.	15

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, bbls.	33
Bull meat, boneless	
barrels, 70/85	35 @ 35 1/2
Beef trim, 85 @ 90	22
barrels	
Beef trim, 85 @ 90	27 @ 27 1/2
Boneless chucks, barrels	32 @ 32 1/2
Beef cheek meat,	
trimmed, bbls.	21 1/2
Shank meat bbls.	34 1/2
Beef head meat, bbls.	17 1/2
Veal trim, boneless	
barrels	30 @ 30 1/2

VEAL-SKIN OFF

(L.C.I. prices)	
Carcass	
Prime, 90/120	\$38.00 @ 39.00
Prime, 120/150	37.00 @ 38.00
Choice, 90/120	33.00 @ 36.00
Choice, 120/150	33.00 @ 36.00
Good, 50/90	28.00 @ 31.00
Good, 90/120	31.00 @ 34.00
Good, 120/150	31.00 @ 34.00
Commercial, all wts.	26.00 @ 31.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 35/45	48 @ 50
Prime, 45/55	48 @ 50
Choice, 35/45	48 @ 50
Choice, 45/55	48 @ 50
Good, all wts.	40 @ 43

NEW YORK

June 26, 1956

WHOLESALE FRESH MEATS BEEF CUTS

(L.C.I. prices)	
Steer:	
Prime carc., 6/700	\$37.00 @ 38.00
Prime carc., 7/800	36.50 @ 37.50
Choice carc., 6/700	35.00 @ 35.50
Choice carc., 7/800	34.00 @ 35.00
Hinds, pr., 6/700	46.00 @ 48.00
Hinds, pr., 7/800	45.00 @ 46.00
Hinds, ch., 6/700	44.00 @ 46.00
Hinds, ch., 7/800	43.00 @ 45.00

BEEF CUTS

(L.C.I. prices)	
Prime steer:	
Hindqtrs., 600/700	50 @ 53
Hindqtrs., 700/800	47 @ 49
Hindqtrs., 800/900	44 @ 47
Rounds, flank off	39 @ 41
bone, flank off	40 @ 43
Short loins, untrim.	74 @ 80
Short loins, trim	1.00 @ 1.10
Flanks (7 bone cut)	12 @ 13
Arm chucks	54 @ 58
Briskets	27 @ 30
Plates	23 @ 27
Foreqtrs. (Kosher)	10 @ 12
Arm chucks (Kosh.)	30 @ 34

Choice steer:	
Hindqtrs., 600/700	47 @ 50
Hindqtrs., 700/800	44 @ 46
Hindqtrs., 800/900	43 @ 44
Rounds, flank off	39 @ 40
bone, flank off	40 @ 41
Short loins, untrim.	63 @ 66
Short loins, trim.	80 @ 90
Flanks	12 @ 13
Ribs (7 bone cut)	45 @ 52
Arm chucks	26 @ 28
Briskets	22 @ 26
Plates	10 @ 11
Foreqtrs. (Kosher)	29 @ 32
Arm chucks (Kosh.)	28 @ 33

N. Y. MEAT SUPPLIES

Receipts reported by the USDA
Marketing Service, week ended June
23, 1956, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended June 23	12,723
Week previous	11,984
COW:	
Week ended June 23	1,466
Week previous	1,465
BULL:	
Week ended June 23	448
Week previous	451
VEAL:	
Week ended June 23	11,215
Week previous	12,535
LAMB:	
Week ended June 23	28,076
Week previous	28,811
MUTTON:	
Week ended June 23	978
Week previous	870
HOG AND PIG:	
Week ended June 23	6,546
Week previous	6,482
PORK CUTS	
Week ended June 23	1,088,809
Week previous	1,051,653
BEEF CUTS:	
Week ended June 23	392,843
Week previous	326,951
VEAL AND CALF CUTS:	
Week ended June 23	4,860
Week previous	12,750
LAMB AND MUTTON:	
Week ended June 23	10,668
Week previous	5,980
BEEF CURED:	
Week ended June 23	14,700
Week previous	14,780
PORK CURED AND SMOKED:	
Week ended June 23	223,939
Week previous	383,133
LARD AND PORK FAT:	
Week ended June 23	3,178
Week previous	4,356
CATTLE:	
Week ended June 23	Head
Week previous	13,519
CALVES:	
Week ended June 23	12,321
Week previous	11,193

FANCY MEATS

(L.C.I. prices)	
Veal breads, 6/12 oz.	75
12 oz./up	87
Beef livers, selected	31
Beef kidneys	14
Oxtails, 1/2 lbs./up	11

LAMB

(L.C.I. carcass prices)	
Prime, 30/40	\$47.00 @ 49.00
Prime, 40/45	49.00 @ 52.00
Prime, 45/55	49.00 @ 51.00
Prime, 55/65	48.00 @ 50.00
Choice, 30/40	48.00 @ 48.00
Choice, 40/45	48.00 @ 51.00
Choice, 45/55	49.00 @ 51.00
Choice, 55/65	48.00 @ 50.00
Good, 40/45	48.00 @ 48.00
Good, 45/55	48.00 @ 45.00
Good, 45/55	42.00 @ 43.00

Western	
Prime, 45/55	\$42.00 @ 43.00
Prime, 55/65	43.00 @ 45.00
Prime, 55/65	44.00 @ 45.00
Choice, 45/55	44.00 @ 43.00
Choice, 55/65	44.00 @ 46.00
Good, 45/55	45.00 @ 46.00
Good, 45/55	38.00 @ 38.00

VEAL-SKIN OFF

(L.C.I. carcass prices)	
Western	
Prime, 90/120	\$37.00 @ 40.00
Choice, 90/120	31.00 @ 35.00
Good, 50/90	27.00 @ 29.00
Good, 90/120	28.00 @ 31.00
Com'l, 90/120	28.00 @ 28.00
Shop fat (cwt.)	\$1.25
Edible suet (cwt.)	2.00
Inedible suet (cwt.)	2.25

BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Edible suet (cwt.)	2.00
Inedible suet (cwt.)	2.25

HOGS:

Week ended June 23	42,282
Week previous	47,050

SHEEP:

Week ended June 23	45,229
Week previous	42,102

COUNTRY DRESSED MEAT

Carcasses	
Week ended June 23	3,008
Week previous	2,954

VEAL:

Carcasses	
Week ended June 23	2
Week previous	8

LAMB AND MUTTON:

Carcasses	
Week ended June 23	32
Week previous	62

PHILA. FRESH MEATS

June 26, 1956

WESTERN DRESSED

STEER CARCASS: (Cwt.)

Choice, 500/700	\$35.50 @ 36.50
Choice, 700/900	34.00 @ 36.00
Good, 500/700	33.50 @ 34.50
Hinds, choice	45.00 @ 48.00
Hinds, good	43.00 @ 45.00
Rounds, choice	43.00 @ 46.00
Rounds, good	42.00 @ 44.00

COW:

Com'l, all wts.	\$27.50 @ 28.50
Utility, all wts.	25.50 @ 28.50

VEAL (SKIN OFF):

Choice, 90/120	\$31.00 @ 35.00
Choice, 120/150	31.00 @ 35.00
Good, 50/90	28.00 @ 30.00
Good, 90/120	30.00 @ 32.00
Good, 120/150	30.00 @ 32.00

LAMB:

Prime, 30/45	\$46.00 @ 49.00
Prime, 45/55	45.00 @ 49.00
Choice, 30/45	46.00 @ 49.00
Choice, 45/55	45.00 @ 49.00
Good, 30/45	44.00 @ 46.00
Good, 45/55	44.00 @ 46.00

LOCALLY DRESSED

STEER BEEF (lb.)	Choice	Good
Hinds, 500/700	45 @ 48	42 @ 44
Hinds, 700/800	44 @ 46	41 @ 43
Rounds, no flank	41 @ 45	40 @ 42
Hip rd. + flank	42 @ 44	39 @ 42
Full loin, untrim.	46 @ 50	46 @ 48
Short loin, untrim.	60 @ 65	54 @ 60
Ribs (7 bone)	45 @ 50	44 @ 45
Arm chucks	25 @ 29	24 @ 26
Briskets	22 @ 24	22 @ 24
Short plates	9 @ 15	8 @ 15

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, June 27, 1956)

SKINNED HAMS		
Fresh or F.F.A.		Frozen
44 1/2	10/12	44 1/2
45 1/2	12/14	45
45 1/2 @ 45 1/2	14/16	45 @ 45 1/2
46	16/18	45 1/2
46	18/20	45
43 1/2	20/22	43 1/2
38	22/24	38
35 1/2 @ 36	24/26	35 1/2 @ 36
34 1/2	25/30	34 1/2
32 1/2 @ 33	25/up, 2's in.	32 1/2

Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.

PICNICS		
Fresh or F.F.A.		Frozen
25 @ 25 1/2	4/6	24 1/2 @ 25
23 1/2	6/8	23
21 1/2	8/10	21 1/2
21	10/12	21
21	12/14	21 1/2
21	14/16	21
21	16/18	21
21	18/20	21
21	20/22	21

FAT BACKS		
Fresh or Frozen		Cured
8 1/2	6/8	9 1/2
9 1/2	8/10	10 1/2
10 1/2	10/12	11 1/2
11 1/2	12/14	12 1/2
11 1/2	14/16	12 1/2
11 1/2	16/18	12 1/2
11 1/2	18/20	12 1/2
11 1/2	20/22	12 1/2

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, JUNE 23, 1956			
Open	High	Low	Close
July 11.17	11.22	11.15	11.22
Sep. 11.62	11.70	11.57	11.67
Oct. 11.80	11.85	11.72	11.82
Nov. 11.67	11.77	11.65	11.77a
Dec. 12.87	13.10	12.87	13.07a

Sales: 6,920,000 lbs.
Open interest at close Thurs., June 21: July 916, Sept. 1,536, Oct. 406, Nov. 135, and Dec. 93 lots.

MONDAY, JUNE 25, 1956			
Open	High	Low	Close
July 11.25	11.32	11.17	11.17
Sep. 11.67	11.77	11.55	11.55-57
Oct. 11.82	11.92	11.75	11.75a
Nov. 11.80	11.82	11.60	11.60a
Dec. 13.10	13.25	13.02	13.02

Sales: 7,360,000 lbs.
Open interest at close Fri., June 22: July 893, Sept. 1,563, Oct. 415, Nov. 140, and Dec. 93 lots.

TUESDAY, JUNE 26, 1956			
Open	High	Low	Close
July 11.02	11.07	10.30	10.35-37
Sep. 11.55	11.55	10.70	10.82b
Oct. 11.72	11.72	10.90	11.02
Nov. 11.55	11.55	11.12	11.12
Dec. 12.85	12.87	12.52	12.60a

Sales: 19,120,000 lbs.
Open interest at close Mon., June 25: July 882, Sept. 1,571, Oct. 427, Nov. 154, and Dec. 124 lots.

WEDNESDAY, JUNE 27, 1956			
Open	High	Low	Close
July 10.27	10.50	9.97	9.97
Sep. 10.75	10.90	10.42	10.42
Oct. 10.87	11.15	10.62	10.62
Nov. 10.95	11.20	10.80	10.90a
Dec. 12.50	12.82	12.40	12.40-45

Sales: 23,700,000 lbs.
Open interest at close Tues., June 26: July 816, Sept. 1,590, Oct. 435, Nov. 104, and Dec. 110 lots.

THURSDAY, JUNE 28, 1956			
Open	High	Low	Close
July 10.12	10.30	10.10	10.17a
Sep. 10.60	10.75	10.55	10.57
Oct. 10.87	10.95	10.72	10.77a
Nov. 11.15	11.15	10.92	10.95a
Dec. 12.45	12.55	12.40	12.45a

Sales: 15,000,000 lbs.
Open interest at close Wed. June 27: July 690, Sept. 1,601, Oct. 474, Nov. 180, and Dec. 110 lots.

BELLIES		
Fresh or F.F.A.		Frozen
22 1/2	6/8	22 1/2
22 1/2	8/10	22 1/2
25	10/12	24 1/2
24	12/14	24
20	14/16	20
19	16/18	19
17	18/20	17
Gr. Ann.		D.S. Clear
14 1/2	18/20	15 1/2
14 1/2	20/22	14 1/2
14 1/2	22/24	12 1/2
13 1/2	24/26	11 1/2
11 1/2	26/28	11 1/2
11 1/2	28/30	11 1/2

FRESH PORK CUTS		
Job Lot		Car Lot
45 @ 46	Loins, 12/dn.	43
43 @ 44	Loins, 12/16	38
35 @ 37	Loins, 16/20	33
32	Loins, 20/up	31
32 @ 33	Bost. Butts,	
4/8		30 1/2 @ 30 3/4
31	Bost. Butts, 8/12	30a
30	Bost. Butts, 8/up	29 1/2
30	Ribs, 3/dn.	30 1/2
25 1/2 @ 26	Ribs, 3/5	24 @ 24 1/2
18	Ribs, 5/up	18

OTHER CELLAR CUTS		
Fresh or Frozen		Cured
10 1/2	Square Jowls	unq.
9 1/2	Jowl Butts, Loose	10
10 1/2	Jowl Butts, Boxed	unq.

CHGO. FRESH PORK AND PORK PRODUCTS

June 26, 1956	
(l.c.l. prices)	
Hams, skinned, 10/12	45 1/2 @ 46
Hams, skinned, 12/14	46 1/2
Hams, skinned, 14/16	46 1/2 @ 47
Picnics, 4/8 lbs. loose	26 1/2
Picnics, 6/8 lbs. (Job Lot)	25 1/2
Loins, boneless	62
Shoulders, 16/dn. loose	29
Pork livers	61 1/2 @ 61 3/4
Tenderloins, fresh, 10 1/4	61 @ 65
Neck bones, bbls.	7 1/2 @ 8
Ears, 30's	11
Feet, e.c. bbls.	5

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)	
Pork trim., reg. 40%	
barrels	14 1/2
Pork trim., guar. 50%	
lean, bbls.	15 1/2 @ 16
Pork trim., 80% lean, bbls.	27 @ 27 1/2
Pork trim., 95% lean, bbls.	40
Pork head meat	22 1/2
Pork cheek meat, trim., bbls.	24

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.50
Refined lard 50-lb. cartons, f.o.b. Chicago	13.00
Kettle rendered tierces, f.o.b. Chicago	14.00
Leaf, kettle rendered tierces, f.o.b. Chicago	14.50
Lard flakes	15.75
Neutral tierces, f.o.b. Chicago	15.75
Standard shortening, N. & S. (del.)	23.25
Hyro. shortening, N. & S.	24.25

WEEK'S LARD PRICES

P.S. or D.R.	P.S. or D.R.	Ref. in 50-lb.
Cash	Loose	tins
Tierces (Open)	(Open)	(Open)
(Bd. Trade)	(Mkt.)	(Mkt.)
June 22	11.17 1/2	10.00
June 23	11.17 1/2	10.00
June 24	11.15	10.12 1/2
June 25	10.37 1/2	9 1/2 @ 10
June 26	10.00	9.87 1/2 @ 11 1/2
June 27	10.15	9.88 1/2 @ 11.87 1/2

LIGHT HOGS IMPROVE, OTHERS LOSE VALUE

(Chicago costs and credits, first two days of the week)

Hog cut-out values varied unevenly this week as the minus margins on lightweights narrowed from last week. The other two, under markdowns on lean cuts and higher live costs, fell deeper into the negative column.

	-180-220 lbs.—	-220-240 lbs.—	-240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
live	live	live	live
Lean cuts	\$12.18	\$11.53	\$11.23
Fat cuts, lard	4.30	6.17	3.94
Ribs, trimmings, etc.	1.43	2.07	1.94
Cost of hogs	\$16.26	\$16.63	\$16.29
Condemnation loss	.08	.08	.08
Handling, overhead	2.00	1.51	1.51
TOTAL COST	\$18.34	\$20.39	\$19.52
TOTAL VALUE	17.91	25.79	24.36
Cutting margin	-.43	-.60	-.12
Margin last week	-.51	-.75	-.88

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	June 26	June 26	June 26
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. 1-3	None quoted	\$29.00 @ 30.00	None quoted
120-170 lbs., U.S. 1-3	\$30.00 @ 31.50	27.00 @ 29.00	\$28.00 @ 29.50

FRESH PORK CUTS: No. 1.

LOINS:			
8-10 lbs.	41.00 @ 45.00	46.00 @ 50.00	46.00 @ 51.00
10-12 lbs.	41.00 @ 45.00	46.00 @ 50.00	44.00 @ 50.00
12-16 lbs.	41.00 @ 45.00	46.00 @ 50.00	46.00 @ 52.00

PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	30.00 @ 36.00	30.00 @ 34.00	32.00 @ 38.00

HAMS, Skinned:			
12-16 lbs.	51.00 @ 55.00	56.00 @ 59.00	53.00 @ 58.00
16-18 lbs.	51.00 @ 59.00	54.00 @ 57.00	50.00 @ 55.00

BACON, "Dry" Cure No. 1:

6-8 lbs.	33.00 @ 43.00	40.00 @ 44.00	36.00 @ 42.00
8-10 lbs.	32.00 @ 40.00	38.00 @ 42.00	34.00 @ 39.00
10-12 lbs.	30.00 @ 38.00	34.00 @ 38.00	32.00 @ 35.00

LARD, Refined:

1-lb. cartons	14.75 @ 17.00	18.00 @ 19.00	14.50 @ 17.50
50-lb. cartons & can.	13.75 @ 16.50	17.00 @ 18.00	None quoted
Tierces	13.00 @ 16.00	16.00 @ 17.00	12.50 @ 16.50

N. Y. FRESH PORK CUTS

June 26, 1956
(l.c.l. prices)

Western	
Pork loins, 8/12	\$38.00 @ 45.00
Pork loins, 12/16	39.00 @ 40.00
Hams, sknd., 10/14	47.00 @ 49.00
Boston Butts, 4/8	36.00 @ 38.00
Regular picnics, 4/8	28.00 @ 31.00
Spareribs, 3/down	39.00 @ 41.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00

City

Hams, sknd., 10/14	\$48.00 @ 53.00
Pork loins, 8/12	40.00 @ 45.00
Pork loins, 12/16	40.00 @ 42.00
Boston Butts, 4/8	35.00 @ 39.00
Picnics, 4/8	28.00 @ 30.00
Spareribs, 3/down	40.00 @ 45.00

N. Y. DRESSED HOGS

(Heads on, leaf fat in)
(l.c.l. prices)

50 to 75 lbs.	\$27.25 @ 30.25
75 to 100 lbs.	27.25 @ 30.25
100 to 125 lbs.	27.25 @ 30.25
125 to 150 lbs.	27.25 @ 30.25

CHGO. WHOLESALE SMOKED MEATS

June 26, 1956

Hams, skinned, 14/16 lbs., (Av.) wrapped	52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54
Hams, skinned, 16/18 lbs., wrapped	53
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	32 1/2
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	31 1/2
Bacon, No. 1 sliced, 1-lb. heat seal, self service pkg.	45

PHILA. FRESH PORK

June 26, 1956
WESTERN DRESSED

PORK CUTS—U.S. 1, 3, Lb.	
Reg. loins, trmd., 8/12	40 @ 42
Reg. loins, trmd., 12/16	38 @ 40
Butts, Boston, 4/8	34 @ 36
Spareribs, 3/down	38 @ 40

LOCALLY DRESSED

U.S. No. 1-3, Lb.	
Pork loins, 8/12	43 @ 47
Pork loins, 12/16	42 @ 46
Bellies, 10/12	23 @ 26
Spareribs, 3/down	None qtd.
Sk. hams, 12/14	51 @ 53
Sk. hams, 10/12	51 @ 53
Boston butts, 4/8	33 @ 35
Picnics, 4/8	28 @ 30

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended June 23, 1956 was 10.5, the U. S. Department of Agriculture has reported. This ratio compared with the 10.9 ratio for the preceding week and 13.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.518, \$1.547 and \$1.479 per bu. during the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, June 27, 1956

BLOOD

Unground, per unit of ammonia (bulk)*5.00@5.25n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:

Low test*5.75@6.00n
Med. test*5.50n
High test*5.00@5.25n
Liquid stick, tank cars*1.50@1.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged.. \$ 77.50@ 88.00
50% meat, bone scraps, bulk ... 75.00@ 77.50
55% meat scraps, bagged 87.00@ 93.00
60% digester tankage, bagged ... 75.00@ 80.00
60% digester tankage, bulk 72.50@ 75.00
80% blood meal, bagged 110.00@120.00
Steamed bone meal, bagged
(Specially prepared) 85.00
60% steamed bone meal, bagged. 65.00

FERTILIZER MATERIALS

Feather tankage, ground,
per unit ammonia*4.25@4.50
Hoof meal, per unit ammonia 6.00@6.25

DRY RENDERED TANKAGE

Low test, per unit prot.*1.35n
Med. test, per unit prot.*1.30n
High test, per unit prot.*1.25

GELATINE AND GLUE STOCKS

Calf trimmings (limed) Cwt.
Hide trimmings (green salted) ... 1.25@ 1.35
Cattle jaws, scraps and knuckles 6.00@ 7.00
per ton55.00@57.00
Pig skin scraps and trimmings ... 7.25

ANIMAL HAIR

Winter coll dried, per ton*120.00@125.00
Summer coll dried, per ton*50.00
Cattle switches, per piece 4@5 1/4
Winter processed, gray, lb. 21 1/2
Summer processed, gray, lb. 14

*Delivered. n—nominal.

TALLOWES and GREASES

Wednesday, June 27, 1956

Eastern and midwestern consumers talked lower prices on Wednesday last week; however, offerings were not plentiful. Re-sale choice white grease, all hog, brought 6 7/8c, c.a.f. East, but inquiry for regular product was at 7c. A tank of yellow grease, low acid, traded at 5 1/2c, c.a.f. Chicago. Moderate trading took place on edible tallow at 9 1/4@9 1/2c, Chicago, and Chicago basis.

As the week progressed, a tinge of firmness was evident, as users raised their ideas 1/8@1/4c, depending on product. Choice white grease, all hog, sold at 7 1/8c, delivered New York. In very limited trading, bleachable fancy tallow sold at 6 1/2c and special tallow at 6c, c.a.f. Chicago. Buyers were quiet in the edible tallow market. Some trade was reported at 9 1/4c, f.o.b. River points, and product was available at 9 1/2c, Chicago.

Special tallow was bid at 6@6 1/8c, Chicago. Hard body bleachable fancy tallow sold at 7 1/8c, and regular pro-

duction at 7c, c.a.f. East. Choice white grease, all hog, was bid at 7 1/8c, same delivery point. A tank of edible tallow sold at 9 1/4c, f.o.b. River, staying on the River. Another tank sold at 9 1/4c, f.o.b. River, moving south.

No material change was registered at the start of the new week. Identical bids were submitted by midwest and western buyers, with offerings limited. Edible tallow was bid at 9 1/4c, Chicago, but held 1/4c higher. Offerings were still reported at 9 1/4c, f.o.b. River points.

At midweek, a few tanks of bleachable fancy tallow, hard body, sold at 7 1/8c, delivered New York. Later interest was at 6 1/8@7c, depending on material. Choice white grease, all hog, sold at 7c, same destination. A few tanks of bleachable fancy tallow moved at 6 1/2c, c.a.f. Chicago, steady. Yellow grease was bid at 6 1/8c, c.a.f. East, and choice white grease, all hog, at 7c, c.a.f. New Orleans, the latter for quick shipment. No material change on the River or f.o.b. outside points was reported on edible tallow. The trade talked 9 1/4c, Chicago, on same product, with buyers

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more or less biding their time.

TALLOW: Wednesday's quotations: edible tallow, f.o.b. River, 9¼c; and Chicago basis, 9¼c; original fancy tallow, 6¼c; bleachable fancy tallow, 6¼c; prime tallow, 6¼c; special tallow, 6c; No. 1 tallow, 5¼c; and No. 2 tallow, 5¼c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 6¼c; B-white grease, 6c; yellow grease, 5½c; house grease, 5¼c; and brown grease, 5c. Choice white grease, all hog, was quoted at 7c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, June 27, 1956
Dried blood was quoted Wednesday at \$4.37½ per unit of ammonia. Low test wet rendered tankage was listed at \$4.37½ per unit of ammonia and dry rendered tankage was priced at \$1.25 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 22, 1956

	Open	High	Low	Close	Prev. Close
July	16.45b			16.45	16.34b
Sept.	16.35			16.19	16.15
Oct.	15.70b			15.67	15.65b
Dec.	15.35b			15.35b	15.32b
Jan.	15.40b			15.26b	15.27b
Mar.	15.32			15.32b	15.22b
May	15.29b			15.29b	15.22b
July	15.15b			15.25b	15.13b

Sales: 179 lots.

MONDAY, JUNE 25, 1956

July	16.33	16.40	16.31	16.34	16.45
Sept.	16.07	16.13	16.01	16.13	16.19
Oct.	15.56b	15.67	15.67	15.67	15.67
Dec.	15.25b	15.36	15.34	15.35	15.35b
Jan.	15.20b			15.28	15.25b
Mar.	15.20b	15.32	15.17	15.32	15.32b
May	15.16b			15.25	15.29b
July	15.10b			15.18	15.25b

Sales: 77 lots.

TUESDAY, JUNE 26, 1956

July	16.30	16.30	15.73	15.82	16.34
Sept.	16.05b	16.10	15.63	15.65	16.13
Oct.	15.59b	15.55	15.40	15.38b	15.67
Dec.	15.28b	15.28	15.05	15.12	15.35
Jan.	15.20b			14.95b	15.28
Mar.	15.20b	15.30	15.00	15.02b	15.32
May	15.12b	15.15	15.00	15.00	15.25
July	15.10b			14.90b	15.18

Sales: 593 lots.

WEDNESDAY, JUNE 27, 1956

July	15.72	15.94	15.65	15.79	15.82
Sept.	15.55	15.69	15.45	15.52b	15.88
Oct.	15.21b	15.32	15.20	15.15b	15.38b
Dec.	15.00b	15.10	14.90	14.91	15.12
Jan.	14.90b			14.75b	15.02b
Mar.	14.95	15.02	14.95	14.70b	15.02b
May	14.92	14.95	14.75	14.76	15.00
July	14.70b	14.85	14.85	14.60b	14.90b

Sales: 465 lots.

VEGETABLE OILS

Wednesday, June 27, 1956

Crude cottonseed oil, f.o.b.	
Valley	13¼n
Southeast	13¼n
Texas	13¼a
Corn oil in tanks, f.o.b. mills	13¼pd
Soybean oil, Decatur basis	12¼pd
Peanut oil, f.o.b. mills	14a
Coconut oil, f.o.b. Pacific Coast	10¼a
Cottonseed foots	
Midwest and West Coast	1¼ @ 1¼
East	1¼ @ 1¼

OLEOMARGARINE

Wednesday, June 27, 1956

White domestic vegetable	28
Yellow quarters	28
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

Wednesday, June 27, 1956

Prime oleo stearine (slack barrels)	12¼
Extra oleo oil (drums)	18 @ 18¼

n—nominal, a—asked, pd—paid.

HIDES AND SKINS

Big packer butt-branded steer hides sold up ½c—Other selections on the list sold steady—Small packer and country hide markets slow—St. Paul heavy calf sold steady—Sheepskins steady, but market quiet.

CHICAGO

PACKER HIDES: Most selections of hides were wanted at steady prices on Monday of the new week, but offerings were generally withheld. In light trading, however, heavy native steers sold at 13c and 13½c, and heavy native cows brought 13½c.

The hide market became more active on Tuesday, and one selection on the list sold ½c higher. Butt-branded steers sold at 10½c; however, Colorado steers did not follow the advance, and sold steady at 9½c. Other hides sold were heavy native steers at 13c and 13½c, heavy native cows at 13½c for all points, light native cows at 15½c and 16½c, and Northern branded cows at 12½c. There was additional buying interest for certain selections at the end of the day, despite the heavy volume traded. Ex-light native steers, for example, were reported bid freely at 19c, without action.

There was no follow-up activity in the big packer hide market early midweek, except for few scattered lots of hides at steady prices.

SMALL PACKER AND COUNTRY HIDES: Both the small packer and country hide markets lacked spark again this week, due mainly to the spread between asking prices and buying inquiry. Offerings of 50-lb. average small packer hides were priced as high as 14c for good plump hides, but bids at midweek were still heard at 13c.

Some trading was reported on the 60-lb. average at 11c, an Eastern freight point involved. Country hides were mostly nominal at 10@10½c for 50@52-lb. average straight locker butchers and 9½@10c on 48@50-lb. average renderers.

CALFSKINS AND KIPSKINS: There was no reported trading of kips or overweights up to early midweek, but St. Paul heavy calf sold at 52½c. On Thursday of last week, River kips sold at 33c and overweights brought 30c.

Southwestern kips and overweights sold at 32c and 29c. River light and heavy calf also sold at midweek at 48½c, on heavies and 42½c on lights. Overweight kipskins were reported bid at 30½c.

SHEEPSKINS: Very little was done in this category, with prices mostly steady with last week. A car of No. 1 shearlings was offered over last week's level of 2.50, but went unsold up to early midweek. No. 2 and No. 3 shearlings were quoted at 1.85 and .85, respectively. Dry pelts were nominal again at 23@24c. Pickled skins last sold at 12.50 per dozen for genuine clear spring lambs, but were quoted on a range this week at 12.00@12.50.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week	
	Week ending	June 27, 1956	1955	
Lt. nat. steers	15¼@16n	14¼@15n		
Hvy. nat. steers	13 @13½	12½@13n		
Ex. Lgt. nat. steers	15n	11n		
Butt brand, steers	10½	10½n		
Col. steers	9½	11n		
Hvy. Tex. steers	10½	11n		
Lgt. Tex. steers	13½n	14¼n		
Ex. lgt. Tex.	17n	12½@13n		
Lt. nat. cows	15¼@16½n	14 @14½n		
Branded cows	12½@13½	10½@11½n		
Nat. bulls	9½@10n	9 @9½n		
Branded bulls	8½@9n	8 @8½n		
Calfskins,				
Northern, 10/15	47½@52½n	42¼n		
10 lbs./down	45n	47½n		
Kipskins,				
Nor., nat., 15/25	38n	31n		

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	11n	9½n	
50 lbs.	13n	11 @11½n	

SMALL PACKER SKINS

Calfskins, all wts.	34 @36n	32¼n	
Kipskins, all wts.	23 @25n	20n	

SHEEPSKINS

Packer shearlings,			
No. 1	2.50n	2.25n	
Dry Pelts	23@24n	25@26n	
Horsehides, Untrim.	9.50@10.00n	8.00@8.25n	

N. Y. HIDE FUTURES

FRIDAY, JUNE 22, 1956

	Open	High	Low	Close
July	12.60b	12.65	12.65	12.65b-68a
Oct.	13.10b	13.10	13.10	13.10b-13a
Jan.	13.25b			13.30b-35a
Apr.	13.42b			13.50b-55a
July	13.60b			13.70b-75a
Oct.	13.75b			13.85b-85a

Sales: 9 lots.

MONDAY, JUNE 25, 1956

July	12.53b	12.55	12.37	12.30b-40a
Oct.	13.00b	13.00	12.81	12.81b-90a
Jan.	13.25b	13.15	13.09	13.08b-13a
Apr.	13.40b			13.23b-35a
July	13.65b			13.43b-55a
Oct.	13.78b	13.70	13.70	13.60b-75a

Sales: 104 lots.

TUESDAY, JUNE 26, 1956

July	12.15-20	12.61	12.15	12.61
Oct.	12.81-84	13.10	12.81	13.10
Jan.	13.05b	13.28	13.20	13.33b-35a
Apr.	13.20b	13.53	13.53	13.53
July	13.35b			13.74b-80a
Oct.	13.65b			13.92b-98a

Sales: 203 lots.

WEDNESDAY, JUNE 27, 1956

July	12.45b	12.55	12.55	12.62b-80a
Oct.	13.01b	13.10	13.02	13.10b-16a
Jan.	13.20b	13.35	13.35	13.35b-43a
Apr.	13.43b			13.55b-65a
July	13.65b			13.75b-86a
Oct.	13.80b			13.93b-14.06a

Sales: 19 lots.

THURSDAY, JUNE 28, 1956

July	12.60b	12.80	12.60	12.73b-80a
Oct.	13.10b	13.25	13.15	13.10b-20a
Jan.	13.35b	13.43	13.43	13.35b-40a
Apr.	13.55b			13.55b-68a
July	13.75b	13.92	13.92	13.75b-85a
Oct.	13.90b	14.00	14.00	14.00

Sales: 23 lots.

LIVESTOCK MARKETS... Weekly Review

Canadian Hog Prices More Steady After April Decline

Hog prices at Toronto and Montreal dropped to the support level in early April, but by mid-May were slightly higher, or about equal to those in the United States. Prior to this, prices in Canada had been above those in the U. S. Hogs from the U. S. and uncooked pork products have not been permitted entry into Canada since August 1952, because of VE disease of hogs in a few sections of the U. S.

Grade A hog carcasses at Toronto averaged \$24.25 per 100 lbs. during the four-day period ended May 17, or \$1.25 above the support price. In addition to the market price there is a \$2 per 100 lbs. government premium on Grade A hog carcasses.

During the first 19 weeks of 1956 (through May 12) Canadian shipments of pork products to the U. S. were relatively small, totaling 16,500,000 lbs., compared with 18,900,000 lbs. in the same period of 1955. Only 379 hogs were shipped to the U. S. in the first 19 weeks of this

year compared with 4,617 in the same period of 1955.

The tariff on imports of hogs from Canada is 1c per lb. The tariff on fresh or frozen pork, the largest item imported, is 1½c per lb.

SALABLE AND DRIVEN-IN RECEIPTS AT 63 MARKETS

Total salable and driven-in receipts of livestock by classes during April, 1956 and 1955 at the 63 public markets.

TOTAL SALABLE RECEIPTS*		
	Apr. 1956	Apr. 1955
Cattle	1,514,775	1,379,891
Calves	267,941	276,756
Hogs	2,070,120	1,805,453
Sheep	523,396	606,180
TOTAL DRIVEN-IN RECEIPTS		
	Apr. 1956	Apr. 1955
Cattle	1,526,126	1,361,849
Calves	317,373	318,706
Hogs	2,512,296	2,163,578
Sheep	567,201	582,851

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 63 public markets constituted the following percentages of total April receipts: Cattle, 85.0; calves, 90.5; hogs, 86.8, and sheep, 49.5. Percentages in 1955 were 81.1, 88.0, 87.5 and 44.8.

Young Feeders Stage \$18,000 Fat Lamb Sale At N S Yards

A total of 1,002 spring lambs fitted by 100 farm boys and girls in 13 Missouri and Illinois counties brought \$18,438 in a 4-H Marketing Day at the National Stock Yards last week. Last year 428 lambs sold for \$9,000.

About 37 per cent of the arrivals graded Choice and Prime and brought \$25 per cwt., or \$1.50 above the regular market top. Forty-four per cent were Good at \$23 and 16 per cent were medium grade at \$16. Swift and Armour bought most of the lambs.

The Marketing Day program was sponsored by Producers Live Stock Marketing Association in cooperation with Club leaders, the University of Illinois and the University of Missouri.

Denver Market Group Urges Continued Even Cattle Runs

Pointing to the stability of the local market during weeks when receipts of cattle have been evenly distributed, the Denver Marketing Committee urges cattlemen to continue the plan of shipping fewer cattle on Mondays and more on Thursday.

It has been noted that whenever cattle receipts were smaller than usual on Monday and larger than usual on Thursday, price advances generally took place on the opening day and then held up well for the remainder of the week, even in the face of the larger Thursday run.

Large Monday receipts, it was pointed out, invariably brought about a depressed market, which rarely recovered opening day losses even in the face of later curtailed shipments.

SOWS FARROWING, PIGS PER LITTER AND PIGS SAVED FOR THE UNITED STATES

Year	Sows Farrowing		Pigs per Litter		Pigs Saved		Year
	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	
	Thousand Head	Thousand Head	Number	Number	Thousand Head	Thousand Head	
1947	8,548	4,866	6.11	6.39	52,199	31,090	83,289
1948	7,833	5,070	6.44	6.58	50,468	33,358	83,826
1949	8,820	5,585	6.46	6.52	56,969	36,275	93,244
1950	9,179	5,927	6.31	6.65	57,958	39,423	97,381
1951	9,484	5,955	6.46	6.60	61,298	39,288	100,586
1952	8,311	5,067	6.65	6.65	55,135	33,694	88,829
1953	7,045	4,479	6.80	6.69	47,940	29,974	77,914
1954	7,669	5,014	6.89	6.78	52,852	33,978	86,830
1955	8,359	5,569	6.90	6.70	57,690	37,914	95,604
1956	7,650	5,163 ¹	6.94	6.80	53,085	35,000 ²	88,085 ³

¹Fall farrowings indicated from breeding intentions reports. ²Average number of pigs saved per litter adjusted for trend, used to compute number of pigs saved. ³Spring pig crop plus preliminary indications of fall crop.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 23, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 10,879 hogs; Shippers, 7,671 hogs; and Others, 17,773 hogs. Totals: 25,433 cattle, 1,038 calves, 30,323 hogs, and 3,444 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,790	855	839	916
Swift ..	3,249	1,041	3,718	3,396
Wilson ..	1,492	60	3,257	...
Butchers.	7,734	96	973	...
Others ..	1,061	...	1,978	1,833
Totals.	16,316	2,052	10,765	6,147

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour ..	7,362	8,501	1,505	...
Cudahy ..	3,456	6,822	1,329	...
Swift ..	5,822	7,159	1,831	...
Wilson ..	3,346	5,501	1,002	...
Am. Stores.	651
Cornhusker	1,049
O'Neill ..	345
Neb. Beef.	590
Gr. Omaha.	832
Rothschild.	1,870
Roth ..	1,022
Kingan ..	1,328
Omaha ..	711
Union ..	538
Others ..	437	9,349
Totals ..	28,659	35,432	5,067	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour..	3,271	1,272	7,986	1,957
Swift ..	3,965	2,280	11,335	3,173
Hunter ..	2,592	...	8,426	...
Hell	1,921	...
Krey	5,465	...
Totals ..	9,828	3,561	35,133	5,130

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift ..	3,614	689	11,936	4,586
Armour..	3,514	602	6,491	2,298
Others ..	5,243	63	8,436	250
Totals*	12,371	1,354	21,863	7,134

*Do not include 107 cattle, 207 calves, 2,514 hogs and 869 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour..	3,423	...	6,397	747
S.C. Dr.
Beef ..	2,931
Swift ..	3,687	...	4,697	771
Butchers.	747
Others ..	8,285	...	13,610	64
Totals.	19,073	...	24,704	1,582

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ..	1,704	439	2,117	...
Dunn ..	83
Sunflower	66
Dold ..	218	...	537	...
Excel ..	747
Kansas ..	869
Armour..	479	154
Swift	794
Others ..	1,150	...	137	2,357
Totals.	5,316	439	2,791	3,215

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,369	384	1,105	1,087
Wilson ..	2,898	441	2,489	1,435
Others ..	4,514	625	803	...
Totals*	9,781	1,450	4,397	2,522

*Do not include 1,766 cattle, 444 calves, 6,620 hogs and 2,499 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour..	103	20	128	...
Cudahy
Swift ..	252	147
Wilson ..	249
Ideal ..	1,019
Atlas ..	943
United ..	713	26	409	...
Com'l ..	678
Quality ..	384
Goldring.	352	18
Others ..	3,296	470	688	...
Totals.	7,989	690	1,225	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour..	1,814	85	...	10,495
Swift ..	1,193	101	3,471	3,319
Cudahy ..	843	133	4,379	316
Wilson ..	664	3,333
Others ..	7,701	965	2,149	1,431
Totals.	12,215	1,264	9,999	18,894

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	278
Schlachter	203	30
Others ..	4,182	1,169	12,781	2,036
Totals.	4,385	1,199	12,781	2,314

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour..	5,267	3,297	9,446	521
Bartusch	885
Rifkin ..	844	32
Superior.	1,715
Swift ..	4,859	2,811	19,552	897
Totals.	13,570	5,643	38,998	1,378

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour..	808	2,518	1,449	5,256
Swift ..	2,816	3,080	1,257	7,408
Morrell ..	731	35
City ..	573	40
Rosenthal	253	123	...	457
Totals.	5,181	5,796	2,706	13,151

TOTAL PACKER PURCHASES

	Week ended June 23, 1956	Prev. week ended June 16, 1955	Same week ended June 16, 1956
Cattle ..	168,110	179,924	157,198
Hogs ..	337,117	248,350	227,107
Sheep ..	70,578	83,229	72,339

Correction: Purchases of hogs by Hunter Packing Co. for the weeks ended June 2, 9 and 16, 1956, should have read, 7,575, 9,317 and 8,631, respectively.

CORN BELT DIRECT TRADING

Des Moines, June 27—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
 120-180 lbs.\$12.90@15.15
 180-240 lbs. 14.85@16.50
 240-270 lbs. 15.10@16.50
 270-330 lbs. 13.95@15.50
 Sows, choice:
 270-330 lbs. 14.00@14.80
 330-400 lbs. 12.75@14.15
 400-550 lbs. 10.50@12.75

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week est.	Last week actual	Last year actual
June 21..	36,000	44,000	27,500
June 22..	38,000	42,000	25,000
June 23..	21,000	27,000	22,500
June 25..	36,000	50,500	41,000
June 26..	63,000	39,000	39,500
June 27..	45,000	40,500	43,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, June 27 were as follows:

CATTLE: Cwt.
 Steers, primeNone quoted
 Steers, good & ch.\$18.00@21.25
 Heifers, good & ch. 18.00@20.00
 Cows, can. & cut. 9.25@11.00
 Bulls, util. & com'l. 14.00@16.00
 Bulls, cutter 13.00@13.50
VEALERS:
 Choice & prime\$18.00@20.00
 Good & choice 16.50@19.00
 Calves, gd. & ch. 14.50@17.00
HOGS:
 U.S. 1-3, 120/160...\$12.50@14.00
 U.S. 1-3, 160/180... 14.00@16.75
 U.S. 1-3, 180/200... 16.50@17.25
 U.S. 1-3, 200/220... 16.75@17.25
 U.S. 1-3, 220/240... 16.65@17.00
 U.S. 1-3, 240/270... 16.25@17.00
 U.S. 1-2, 270/300... 15.75@16.25
 Sows, ch., 270/300... 14.25@15.25
LAMBS:
 Gd. & prime\$21.50@24.00
 Yearlings None quoted

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 23, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹ ..	13,519	12,332	42,282	46,229
Baltimore, Philadelphia ..	7,655	1,423	24,356	2,957
Cin., Cleve., Detroit, Indpis.	17,224	9,336	86,046	17,540
Chicago Area ..	24,812	7,554	45,328	5,287
St. Paul-Wis. Areas ² ..	29,156	18,722	75,778	6,077
St. Louis Area ³ ..	16,324	6,365	11,856	13,098
Omaha Area ..	32,884	1,051	62,578	8,830
Kansas City ..	16,982	4,233	23,145	10,352
Iowa-So. Minnesota ⁴ ..	41,965	11,769	229,878	25,366
Lou'l., Evan'l., Nash'l., Mph's.	10,614	10,345	42,499	...
Georgia-Alabama Areas ⁵ ..	6,922	4,071	22,788	...
St. Jo'ph., Wichita, Okla. City ..	20,644	6,054	41,303	13,698
Ft. Worth, Dallas, San Antonio ..	22,701	9,605	12,664	25,142
Denver, Ogden, Salt Lake City ..	17,446	860	14,126	17,126
Los Angeles, San Fran. Areas ⁶ ..	26,270	3,689	31,363	27,844
Portland, Seattle, Spokane ..	8,219	1,224	15,095	6,579
GRAND TOTALS ..	313,337	108,732	840,585	224,961
Totals previous week ..	327,290	111,068	870,561	234,453
Totals same week 1955 ..	298,377	99,164	672,045	228,593

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Sioux City, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 16 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1000 lbs.	1000 lbs.	Good and Choice	Choice	Grade B ¹	Dressed	Handyweights	Good
Toronto ..	\$19.58	\$19.43	\$22.35	\$21.17	\$27.12	\$28.75	\$30.00	\$25.89
Montreal ..	20.00	20.30	20.25	18.50	26.35	29.50	27.40	26.50
Winnipeg ..	18.63	17.17	24.63	23.21	24.08	25.33	19.00	25.00
Calgary ..	18.40	18.20	21.97	23.45	24.35	25.82	19.93	19.00
Edmonton ..	18.00	18.00	22.50	23.00	25.30	26.85	19.35	22.50
Lethbridge	17.62	18.27	22.50	24.25	24.95	18.87
Pr. Albert ..	17.65	17.90	22.00	21.30	22.70	24.30	16.50	20.00
Moose Jaw ..	17.50	17.85	20.00	23.10	22.50	24.65
Saskatoon ..	17.65	17.75	22.00	23.60	22.70	24.50	16.50	19.00
Regina ..	17.25	17.60	20.75	23.10	23.00	26.00
Vancouver	21.90	22.25	22.75

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended June 22:

	Cattle	Calves	Hogs
Week ended June 22 ..	2,840	866	9,820
Week previous (five days) ..	3,193	1,146	11,448
Corresponding week last year ..	3,954	1,439	5,801

LIVESTOCK PRICES AT ST. JOSEPH

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 23, 1956, compared:

CATTLE			
Week	Prev.	Week	Cor.
Ended June 23	Week	1955	
Chicago...	23,435	28,906	23,855
Kan. City...	18,368	17,269	13,574
Omaha...	27,751	34,245	27,898
E. St. Louis...	13,889	11,148	11,072
St. Joseph...	11,950	12,408	10,090
St. Paul...	11,130	14,116	8,449
Wichita...	6,211	5,217	4,148
New York & Jer. City...	13,519	14,156	12,105
Okl. City...	13,441	9,776	10,529
Cincinnati...	4,978	4,873	4,579
Denver...	16,223	13,458	8,616
St. Paul...	13,570	17,561	14,300
Milwaukee...	2,764	3,602	3,899
Totals	178,729	184,735	152,717

HOGS			
Week	Prev.	Week	Cor.
Ended June 23	Week	1955	
Chicago...	28,652	26,927	29,224
Kan. City...	10,765	12,628	7,657
Omaha...	41,043	38,590	34,389
E. St. Louis...	35,133	39,400	23,067
St. Joseph...	20,941	21,695	13,915
St. Paul...	13,535	13,901	11,886
Wichita...	8,517	8,940	8,939
New York & Jer. City...	42,282	47,650	34,597
Okl. City...	11,017	11,230	6,619
Cincinnati...	11,500	12,306	10,659
Denver...	10,075	10,251	6,290
St. Paul...	28,998	32,433	30,491
Milwaukee...	3,175	4,069	3,385
Totals	265,636	279,590	210,108

SHEEP			
Week	Prev.	Week	Cor.
Ended June 23	Week	1955	
Chicago...	3,444	2,666	4,091
Kan. City...	6,147	9,125	6,394
Omaha...	6,360	6,681	8,960
E. St. Louis...	5,130	6,565	7,211
St. Joseph...	7,733	9,530	9,935
St. Paul...	1,462	2,568	2,413
Wichita...	858	2,425	2,552
New York & Jer. City...	45,229	42,102	44,306
Okl. City...	5,021	5,063	6,749
Cincinnati...	19,721	18,429	4,011
Denver...	1,378	1,062	2,048
St. Paul...	540	536	615
Milwaukee...			
Totals	103,043	102,772	100,190

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyard sales for local slaughter.
§Stockyard receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended June 16:

CATTLE			
Week end.	Same	Week	1955
June 16	week	1956	1955
Western Canada...	17,021	14,445	
Eastern Canada...	15,860	17,530	
Totals	32,881	31,975	

HOGS			
Week end.	Same	Week	1955
June 16	week	1956	1955
Western Canada...	54,436	51,833	
Eastern Canada...	49,441	51,020	
Totals	103,877	102,853	

SHEEP			
Week end.	Same	Week	1955
June 16	week	1956	1955
Western Canada...	1,515	2,655	
Eastern Canada...	2,914	2,663	
Totals	4,429	5,318	

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended June 26:

CATTLE CALVES HOGS* SHEEP			
Salable	153	98	15
Total (incl. directs)...	5,849	3,389	17,357
Prev. week:			
Salable...	109	238	...
Total (incl. directs)...	4,989	3,260	19,413
*Including hogs at 31st St.			

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
Cattle	Calves	Hogs	Sheep
June 21	2,105	335	7,476
June 22	961	338	4,803
June 23	212	50	847
June 25	17,097	563	7,658
June 26	6,000	300	10,500
June 27	16,000	400	11,000
Week	39,307	1,283	29,158
Wk. ago.	41,493	1,885	32,126
Yr. ago.	37,194	1,320	31,657
2 years ago	33,716	1,305	28,218
*Including 518 cattle, 5,413 hogs and 822 sheep direct to packers.			

SHIPMENTS			
Cattle	Calves	Hogs	Sheep
June 21	3,017	70	939
June 22	842	150	4,803
June 23	353	1	357
June 25	5,259	...	1,497
June 26	3,000	...	1,000
June 27	8,000	...	1,000
Week	16,259	...	3,497
Wk. ago.	15,873	223	5,452
Yr. ago.	14,046	137	7,290
2 years ago	12,598	183	4,671

JUNE RECEIPTS			
Cattle	Calves	Hogs	Sheep
1956	190,217	169,779	78,844
1955	11,114	9,504	194,487
1954	102,300	25,997	33,828

JUNE SHIPMENTS			
Cattle	Calves	Hogs	Sheep
1956	89,640	11,934	51,712
1955	41,902	5,934	5,172
1954	2,515

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 27:

PACKERS, PURCH. SHIPPERS, PURCH.			
Week ended	Week ended	Week ended	Week ended
June 27	June 20	June 13	June 6
24,304	28,431	9,323	8,982
Totals	33,543	37,413	

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 22 with comparisons:

CATTLE			
Week to date	Hogs	Sheep	
290,000	387,000	146,000	
Previous week	303,000	384,000	159,000
Same wk. 1955	285,000	335,000	139,000
1956 to date	6,959,000	12,557,000	3,969,000
1955 to date	6,802,000	10,633,000	4,339,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 21:

CATTLE CALVES HOGS SHEEP			
Los Ang.	8,600	1,100	1,150
N. P'tland.	3,650	685	1,950
San Fran.	1,500	350	1,125

CANADIAN KILL

Inspected slaughter of livestock in Canada in May, 1956-55 compared, as reported by the Dominion Department of Agriculture:

CATTLE			
May 1956	May 1955	May 1954	May 1953
Cattle	137,904	128,972	99.1
Calves	98,914	89,570	99.1
Hogs	458,211	440,440	162.6
Sheep	15,008	14,221	44.4

Average dressed weights of livestock slaughtered in the two months were (lbs.):

CATTLE			
May 1956	May 1955	May 1954	May 1953
Cattle	507.9	495.3	495.3
Calves	90.4	90.1	90.1
Hogs	162.6	162.2	162.2
Sheep	44.4	46.2	46.2

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 26, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.E. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:					
U. S. No. 1-3:					
120-140 lbs.	\$12.50-14.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.00-15.25	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	15.00-16.35	\$14.50-16.00	\$15.00-16.00	\$15.25-16.00	\$15.75-16.75
180-200 lbs.	16.00-16.75	15.50-16.75	16.00-17.00	16.25-17.00	16.25-17.25
200-220 lbs.	16.00-16.75	16.25-16.75	16.50-17.00	16.25-17.00	16.25-17.25
220-240 lbs.	16.00-16.75	16.25-16.75	16.50-17.00	16.25-17.00	16.25-17.25
240-270 lbs.	15.50-16.50	16.00-16.25	16.25-16.75	16.00-16.75	16.00-17.25
270-300 lbs.	14.75-15.85	15.50-16.15	15.75-16.50	15.50-16.00	15.50-16.75
300-330 lbs.	None qtd.	None qtd.	None qtd.	15.00-15.75	15.00-16.00
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	14.00-14.50	13.50-14.00	14.00-15.00	15.50-15.75	15.00-15.50

SOWS:					
Choice:					
270-300 lbs.	14.00-14.50	15.25-15.50	14.00-14.75	15.00-15.50	14.50-15.00
300-330 lbs.	14.00-14.50	14.75-15.25	14.00-14.50	14.75-15.25	14.25-14.50
330-360 lbs.	13.75-14.25	14.00-15.00	13.75-14.25	14.25-14.75	13.75-14.25
360-400 lbs.	13.25-13.75	13.25-14.25	13.00-14.50	13.00-14.50	13.00-13.75
400-450 lbs.	12.75-13.25	12.75-13.50	12.50-13.25	12.50-13.50	12.50-13.25
450-550 lbs.	11.25-12.75	11.50-13.00	11.75-12.75	11.75-12.75	12.00-12.50

BOARS & STAGS:					
all wts.	7.00- 9.00	None qtd.	None qtd.	None qtd.	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700- 900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	21.75-23.50	None qtd.	None qtd.	None qtd.
1100-1300 lbs.	None qtd.	21.75-23.50	22.00-22.50	21.50-23.00	None qtd.
1300-1500 lbs.	None qtd.	21.25-23.00	21.50-22.50	20.75-22.75	None qtd.

Choice:					
700- 900 lbs.	19.50-21.25	19.50-21.75	20.00-22.00	19.00-21.75	19.00-21.00
900-1100 lbs.	20.00-21.50	20.00-21.75	20.00-22.00	19.00-21.75	19.50-21.50
1100-1300 lbs.	20.00-21.50	20.00-21.75	19.75-22.00	19.00-21.75	19.50-21.00
1300-1500 lbs.	19.50-21.00	20.00-21.75	19.75-21.50	19.00-21.50	19.00-21.00

Good:					
700- 900 lbs.	18.50-20.00	17.50-20.00	18.00-20.00	16.25-19.00	17.00-19.00
900-1100 lbs.	18.50-20.00	17.75-20.00	18.00-20.00	16.75-19.00	17.00-19.00
1100-1300 lbs.	18.50-20.00	17.75-20.00	18.00-18.75	16.75-19.00	17.25-19.00

Standard:					
all wts.	15.00-18.00	15.25-17.75	15.50-18.00	14.50-16.75	14.50-17.00
Utility:					
all wts.	13.00-15.00	13.50-15.00	12.50-15.50	13.00-14.50	13.00-14.50

HEIFERS:					
Prime:					
600- 800 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	None qtd.	20.00-22.00	21.75-22.50	21.00-22.25	None qtd.

Choice:					
600- 800 lbs.	20.00-21.00	19.25-21.25	19.50-21.75	18.75-21.00	19.00-20.50
800-1000 lbs.	20.00-21.00	19.50-21.50	19.50-21.75	18.75-21.25	19.00-20.50

Good:					
500- 700 lbs.	17.00-19.00	17.00-19.50	16.00-19.50	16.00-18.75	16.50-18.50
700- 900 lbs.	17.00-19.00	17.00-19.50	16.00-19.50	16.00-18.75	16.50-18.50

Standard:		
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OLD PLANTATION SEASONINGS

A. C. LEGG PACKING COMPANY, INC.



**DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL**

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

DISTRIBUTORS WANTED for Top Quality Line of ITALIAN SAUSAGE

Complete line of highest quality Italian sausage—including Salami, Salamini, Coppa, Luganiga, etc. Attractive promotional and advertising material. National advertising planned. Territorial exclusive available for qualified distributors. Send data on your organization and service area to:

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15 W. HURON ST., CHICAGO 10, ILL.

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PLEASE REMIT WITH ORDER.

POSITION WANTED

CANNING PRODUCTION SUPERINTENDENT: Age 40. 20 years' experience in all phases of canned meats, dry pack and specialty items. Can handle plant maintenance, all types filling and closing equipment. Cost inventory and quality control. Capable full charge. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Foreman or Superintendent. Age 40, with over 20 years' experience. German. Training in sausage manufacturing, loaves, smoked and cured meats. Knowledge of costs, yields, etc. Prefer location in the east. W-235, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SUPERINTENDENT: 27 years' experience in slaughtering, boning, hog cutting, production, canning, curing, sausage, prepackaging, rendering, plant maintenance, cost figuring. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL SUPERINTENDENT or MANAGER: Desires change. Complete packing house knowledge, including canning. Thorough knowledge of incentives, departmental cost control, labor relations, purchasing, yields and quality control procedures. W-238, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

HELP WANTED

MANAGER: For small wholesale pork packing plant, vicinity of Philadelphia. Established 1887 and under present management since 1925. Change needed on account of health. Must take charge of personnel and sales. Married man preferred, age 35-45 years. Nice home provided and a good future for the right man. W-239, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

WANTED: PLANT MANAGER for small sausage factory located in Kentucky. Must be well versed in manufacturing sausage and procedures for efficient operation, have knowledge of complete packaging operation. Salary commensurate with ability with bonus based on earnings. W-241, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE PRODUCTION MANAGER
Able to assume full charge of production of full line sausage including packing room. Good opportunity for right man. Modern plant located in South Carolina. Please state salary expected and give us full details on your experience. Write W-240, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Philadelphia manufacturer, full line smoked meats—sausage products—expanding selling force account of largely increased capacity. Considering applicants for New York, Baltimore, northern Jersey, Pittsburgh. State experience and all particulars. W-242, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Salesmen acquainted with sausage makers to sell our sheep casings and hog casings. To work from their homes in restricted areas. Can handle our casings with their other lines. Liberal commission. Advise territory you cover and what lines selling. W-244, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MECHANICAL ENGINEER and MAINTENANCE MAN: To take charge of small killing plant operation. Must have boiler and refrigeration experience. Write, giving age, experience and salary expected. W-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN

Wanted: To cover southeastern states, selling quality seasonings, spices and curing materials. Man familiar with sausage industry preferred. Contact: SALES MANAGER, H. J. MAYER & SONS COMPANY, INC., 6811 S. Ashland Ave., Chicago 36, Ill.

MEAT SALESMAN WANTED: Branch house background preferred but not absolutely necessary. Good opportunity, central New York state area. Reply to Box W-226, THE NATIONAL PROVISIONER, 18 E. 41st St. New York 17, N.Y.

RENDERING PLANT MANAGER: Wanted for large operation. Must be experienced and aggressive. Good compensation. Illinois location. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

FOREMAN

CURING or CANNING or SLICED BACON experience. Good opportunity with an expanding company. Modern meat processing plant in greater Chicago area. Local and out-of-town applicants invited. Liberal benefits and sound employee relations. Replies confidential.

W-227, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MIDDLE WEST CONCERN: Has opening for experienced beef man to sell car lots or truck lots of beef in the New York area. Starting salary \$150 weekly. Replies treated strictly confidential. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: BEEF SALESMAN for our New York office. Must be thoroughly experienced. Good salary. Replies treated confidential. Reply to E. G. JAMES COMPANY, 316 S. La Salle St., Chicago 4, Ill.

MECHANIC: Packinghouse, beef kill and rendering licensed ammonia and boiler operator, full charge and responsibility. S. LOEWENSTEIN & SON, 1945 Adelaide St., Detroit 7, Michigan.

ENGINEER: Practical general packinghouse chief engineer with refrigerator—mechanical maintenance—construction—power plant—experience. For meat packing plant located in midwest. W-214, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TIME STUDY MAN: Experienced in setting incentive standards on packing house operations. Give age, education, experience, salary expected, etc. Replies confidential. Midwestern packer. W-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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